

## #5 SH Oatmeal Galaxy APA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **10.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **4.1 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (71.6%)	81 %	26
Grain	Viking Pale Ale malt	1 kg (21.1%)	80 %	31
Grain	Płatki owsiane	0.35 kg (7.4%)	85 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Galaxy	5 g	30 min	15 %
Aroma (end of boil)	Galaxy	10 g	15 min	15 %
Aroma (end of boil)	Galaxy	10 g	10 min	15 %
Aroma (end of boil)	Galaxy	10 g	5 min	15 %
Dry Hop	Galaxy	55 g	7 day(s)	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	183 ml	Fermentum Mobile