

#56 Śniadanie na polanie - Oat pale ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **52 liter(s)**
- Total mash volume **65 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **52 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (69.2%)	80 %	5
Grain	Pszeniczny	2 kg (15.4%)	85 %	4
Grain	Płatki owsiane	2 kg (15.4%)	50 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	15 min	15.3 %
Boil	Ekuanot	100 g	15 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	400 ml	---

Notes

- 55L wody + 12L na wysładzanie
OG 1.042
OG 1.047 (na oko bo zapomnieliśmy zmierzyć <facepalm>)
Sep 17, 2021, 9:33 PM
- Pale ale 23,58
Pszeniczny 5
Owsiane 8
Pacyfic 11

Ekuanot 19
Sep 26, 2021, 2:38 PM