

# Klux Oatmeal Apa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.2 kg (51.6%)	80 %	3
Grain	Oats, Flaked	1.5 kg (24.2%)	80 %	2
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4
Grain	Briess - Pale Ale Malt	1 kg (16.1%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.2 kg (3.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12 %
Boil	Mouteka	15 g	15 min	12 %
Whirlpool	Mosaic	50 g	10 min	10 %
Whirlpool	Citra	50 g	10 min	12 %
Aroma (end of boil)	Mouteka	35 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	100 ml	White Labs