

Oat pale ale

- Gravity **10 BLG**
- ABV ---
- IBU **32**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **26 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.5 kg (55.6%)	80 %	7
Grain	Oats, Malted	1 kg (15.9%)	80 %	2
Grain	Simpsons - Crystal Rye	0.5 kg (7.9%)	73 %	177
Grain	Oats, Malted	1 kg (15.9%)	80 %	2
Adjunct	Rice Hulls	0.3 kg (4.8%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	50 g	15 min	8.9 %
Boil	Sybilla	50 g	15 min	6.9 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	4 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	30 ml	fm

Notes

- 15 L Jakieś fajne pale ale po eksperymentach z FM10, British ale oraz London ale III zobaczę co wybiorę.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Może inne szczepy, jeżeli tak co celowałbym w Ringwood, whitbred lub dannys 50 czy jakoś tak.
15 L to będą jakieś dzikusy tylko, że też zastanawiam się nad mieszanką.
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