

# Oatmeal German Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **5.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **67 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount       | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Grain   | Viking Pale Ale malt  | 1 kg (50%)   | 80 %  | 5   |
| Grain   | Karmelowy Jasny 30EBC | 0.5 kg (25%) | 75 %  | 30  |
| Adjunct | Płatki owsiane        | 0.5 kg (25%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Magnum      | 5 g    | 15 min | 13.3 %     |
| Aroma (end of boil) | Huell Melon | 10 g   | 15 min | 6.2 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5.5 g  | Safale     |

## Notes

- - po pierwszym kroku zacierania (30min/67st) pierwsza próba jodowa
  - - po mash out (76st) filtrator z oplotu montujemy od wewnątrz pojemnika z kranikiem, zacier przenosimy np. rondlem bez napowietrzania (nalewanie z minimalnej wysokości)
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