

Oatmeal Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **4.8**
- 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 **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (56.6%) | 79 % | 6 |
| Grain | Castle Pale Ale | 1 kg (18.9%) | 80 % | 8 |
| Grain | BESTMALZ - Best Wheat Malt | 1 kg (18.9%) | 82 % | 5 |
| Grain | Platki owsiane | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Perle | 8 g | 60 min | 7 % |
| Boil | Amarillo | 8 g | 60 min | 9.5 % |
| Boil | Magnum | 5 g | 60 min | 11.5 % |
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Citra | 7 g | 15 min | 12 % |
| Boil | Cascade | 7 g | 15 min | 6 % |
| Boil | Simcoe | 7 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Citra | 7 g | 5 min | 12 % |

| | | | | |
|---------|---------|------|----------|--------|
| Boil | Cascade | 7 g | 5 min | 6 % |
| Boil | Simcoe | 7 g | 5 min | 13.2 % |
| Dry Hop | Cascade | 13 g | 5 day(s) | 6 % |
| Dry Hop | Simcoe | 28 g | 5 day(s) | 13.2 % |
| Dry Hop | Citra | 16 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 29 g | 5 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |