

Orange Oatmeal Tea Mac

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.9**
- Style **American IPA**

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 **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (48.4%)	80 %	4
Grain	Carahell	0.3 kg (4.8%)	77 %	26
Grain	Karmelowy 50	0.1 kg (1.6%)	75 %	150
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3
Grain	Pszeniczny	1.5 kg (24.2%)	85 %	4
Grain	Żytni	0.1 kg (1.6%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	35 g	60 min	13.2 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Citra	20 g	---	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
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Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	30 g	Boil	10 min
Flavor	skórka pomarańczy	70 g	Secondary	5 day(s)
Herb	Herbata	20 g	Secondary	5 day(s)
Fining	Mech irlandzki	10 g	Boil	15 min