

#10 Oatmeal APA 3

- Gravity **12.4 BLG**
- ABV ---
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (8.1%)	79 %	16
Grain	Oats, Flaked	0.5 kg (8.1%)	80 %	2
Grain	Oats, Malted	1.1 kg (17.7%)	80 %	2
Grain	Weyermann - Carapils	0.1 kg (1.6%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	53 min	13.2 %
Boil	Citra	25 g	15 min	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	1000 ml	Wyeast Labs
starter				

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	10 min