

(JM) OATMEAL EXTRA PALE ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------------|---------------|-------|-----|
| Grain | Simpsons - Low Colour Maris Otter | 4 kg (72.7%) | 80 % | 4 |
| Grain | Simpsons - Wheat Malt | 0.5 kg (9.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Simpsons - Munich Malt | 0.3 kg (5.5%) | 80 % | 23 |
| Grain | Simpsons - Premium English Caramalt | 0.2 kg (3.6%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-------------------------------|----------|--------|--------|------------|
| Boil | Citra | 20 g | 20 min | 13.9 % |
| Boil | Amarillo | 20 g | 15 min | 12.7 % |
| Aroma (end of boil) | Citra | 20 g | 10 min | 13.9 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 12.7 % |
| Whirlpool | Citra | 40 g | 0 min | 13.9 % |
| Hopstand w 75-78C przez 30min | | | | |
| Whirlpool | Amarillo | 40 g | 0 min | 12.7 % |
| Hopstand w 75-78C przez 30min | | | | |

| | | | | |
|---------|-------|------|----------|--------|
| Dry Hop | Citra | 40 g | 3 day(s) | 13.9 % |
|---------|-------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|-------------|
| Tormo | Ale | Dry | 5 g | First pitch |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 1 g | Boil | 15 min |
| Water Agent | Gips | 4 g | Mash | 60 min |

Notes

- zasyp zmodyfikowany (dodany monach + po 100g pszenicy i płatków)
 - zacierane w 20l oazy wlanej o 21szej dnia poprzedniego z dodatkiem płaskiej łyżeczki gipsu
 - wysładzanie do 25l
 - hopstand w 75-79C przez 30min
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