

# Oat Amber ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **30**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Fermentables

| Type           | Name                              | Amount         | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy bursztynowy  | 1.7 kg (36.2%) | 80 %  | 300 |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (36.2%) | 80 %  | 35  |
| Grain          | Płatki owsiane                    | 0.5 kg (10.6%) | 60 %  | 3   |
| Grain          | Pilznieński                       | 0.5 kg (10.6%) | 81 %  | 4   |
| Grain          | Strzegom Karmel 300               | 0.3 kg (6.4%)  | 70 %  | 299 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Mosaic  | 15 g   | 25 min | 12 %       |
| Aroma (end of boil) | Citra   | 20 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Cascade | 10 g   | 5 min  | 6 %        |

## Yeasts

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