

# Oat American Lager

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.3**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	2 kg (64.5%)	80.5 %	3
Grain	Oats, Flaked	0.7 kg (22.6%)	80 %	2
Grain	Bestmalz Carmel Pils	0.4 kg (12.9%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	15 min	10.5 %
Dry Hop	HBC 586	30 g	2 day(s)	9.5 %
Dry Hop	Centennial	40 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP840 - American Lager Yeast	Lager	Liquid	100 ml	White Labs

## Notes

- Woda RO bez żadnych modyfikacji  
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