

# oatmeal ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **25**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	6.2 kg (71.3%)	78 %	6
Grain	Oats, Malted	1.2 kg (13.8%)	80 %	2
Grain	Briess - Wheat Malt, White	0.6 kg (6.9%)	85 %	5
Grain	Carahell	0.6 kg (6.9%)	77 %	26
Grain	Caraaroma	0.1 kg (1.1%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	24 g	60 min	13.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus	80 g	0 min	15.5 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Citra	90 g	4 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min
Other	nutrient blend	6.4 g	Boil	15 min