

Oatmeal APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (80%) | 80 % | 7 |
| Adjunct | Briess - Oat Flakes | 1 kg (20%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Summit | 20 g | 25 min | 17 % |
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Boil | Equinox | 20 g | 3 min | 13.1 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |
| Boil | Simcoe | 20 g | 1 min | 13.2 % |
| Dry Hop | Equinox | 30 g | 3 day(s) | 13.1 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |
| Whirlpool | Mosaic | 20 g | 15 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 100 ml | Fermentum Mobile |

Notes

- Zacieranie 68°C - 60'
 - + 6ml kwasu mlekowego 80%
 - + 8g chlorku wapnia
 - + 6g sól gorzka
- Apr 28, 2018, 1:16 AM*