

# Oatmeal APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **48**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Pale Malt (2 Row) US	1 kg (18.2%)	79 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5
Grain	Pszeniczny	2 kg (36.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	10 g	60 min	12 %
Mash	Galaxy	10 g	60 min	15 %
Mash	Huell Melon	15 g	60 min	7.5 %
Boil	Citra	15 g	30 min	12 %
Boil	Galaxy	10 g	30 min	15 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Dry Hop	Citra	15 g	3 day(s)	12 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Boil	Magnat	5 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's