

# Oatmeal Coffee Pale Ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **5**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (55.6%)	81 %	4
Grain	Oats, Flaked	1.2 kg (19%)	80 %	2
Grain	Oats, Malted	1 kg (15.9%)	80 %	2
Grain	Biscuit Malt	0.35 kg (5.6%)	79 %	45
Grain	Castlemalting - Cara Clair	0.25 kg (4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp066 london fog	Ale	Liquid	1600 ml	WLP

## Extras

Type	Name	Amount	Use for	Time
Water Agent	lactic acid	5 g	Mash	60 min
Water Agent	cacl2	5 g	Mash	60 min
Flavor	kawa	100 g	Secondary	2 day(s)