

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) |