

Oatmeal German Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **5.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **67 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **4.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **30 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (50%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (25%)	75 %	30
Adjunct	Płatki owsiane	0.5 kg (25%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	15 min	13.3 %
Aroma (end of boil)	Huell Melon	10 g	15 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Safale

Notes

- - po pierwszym kroku zacierania (30min/67st) pierwsza próba jodowa
 - - po mash out (76st) filtrator z oplotu montujemy od wewnątrz pojemnika z kranikiem, zacier przenosimy np. rondlem bez napowietrzania (nalewanie z minimalnej wysokości)
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