

Oatmeal Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Oats, Malted | 2.8 kg (40%) | 80 % | 2 |
| Grain | Pilzneński | 2.8 kg (40%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.35 kg (5%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.7 kg (10%) | 80 % | 2 |
| Grain | Cara Blonde - Castle Malting | 0.35 kg (5%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 50 g | 15 min | 10.5 % |
| Boil | Centennial | 50 g | 5 min | 10.5 % |
| Boil | Centennial | 50 g | 1 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|-------|--------|------------|
| Hazy Daze | Ale | Slant | 70 ml | WhiteLabs |