

# Oatmeal Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **64 C**, Time **666 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **666 min** at **64C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.78 kg (76.7%)	82 %	4
Grain	Oats, Flaked	1 kg (20.3%)	80 %	2
Grain	Żytni	0.15 kg (3%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	50 min	11 %
Boil	Hallertau Blanc	20 g	20 min	11 %
Boil	Hallertau Blanc	30 g	0 min	11 %
Dry Hop	Hallertau Blanc	40 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	135 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy 80%	1.5 g	Mash	666 min
Water Agent	kwask mlekowy 80%	3 g	Mash	666 min

do wyśładzania (g=ml)