

Orange Oatmeal Tea Mac

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **64 C**, Time **75 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **75 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.4%) | 80 % | 4 |
| Grain | Carahell | 0.3 kg (4.8%) | 77 % | 26 |
| Grain | Karmelowy 50 | 0.1 kg (1.6%) | 75 % | 150 |
| Grain | Płatki owsiane | 1.2 kg (19.4%) | 85 % | 3 |
| Grain | Pszeniczny | 1.5 kg (24.2%) | 85 % | 4 |
| Grain | Żytni | 0.1 kg (1.6%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 35 g | 60 min | 13.2 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Citra | 20 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------------|-----|-----|------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |
|--------------------------------------|-----|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | skórka pomarańczy | 30 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 70 g | Secondary | 5 day(s) |
| Herb | Herbata | 20 g | Secondary | 5 day(s) |
| Fining | Mech irlandzki | 10 g | Boil | 15 min |