

## #31 SH Oatmeal Mosaic APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **9.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **4.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy jasny	3.4 kg (70.8%)	70.5 %	30
Grain	Viking Pale Ale malt	1 kg (20.8%)	80 %	12
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic granulat	10 g	60 min	10.4 %
Boil	Mosaic granulat	10 g	45 min	10.4 %
Boil	Mosaic granulat	10 g	30 min	10.4 %
Aroma (end of boil)	Mosaic granulat	10 g	15 min	10.4 %
Aroma (end of boil)	Mosaic granulat	10 g	10 min	10.4 %
Aroma (end of boil)	Mosaic granulat	10 g	5 min	10.4 %
Dry Hop	Mosaic granulat	90 g	5 day(s)	10.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile