

Klux Oatmeal Apa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Briess - Pilsen Malt | 3.2 kg (51.6%) | 80 % | 3 |
| Grain | Oats, Flaked | 1.5 kg (24.2%) | 80 % | 2 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (16.1%) | 80 % | 7 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (3.2%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Mouteka | 15 g | 15 min | 12 % |
| Whirlpool | Mosaic | 50 g | 10 min | 10 % |
| Whirlpool | Citra | 50 g | 10 min | 12 % |
| Aroma (end of boil) | Mouteka | 35 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 100 ml | White Labs |