

# Oat Amber ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **30**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (36.2%)	80 %	300
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (36.2%)	80 %	35
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	Pilznieński	0.5 kg (10.6%)	81 %	4
Grain	Strzegom Karmel 300	0.3 kg (6.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	25 min	12 %
Aroma (end of boil)	Citra	20 g	5 min	13 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis