

# Oatmeal APA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (80%)	80 %	7
Adjunct	Briess - Oat Flakes	1 kg (20%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	20 g	25 min	17 %
Boil	Mosaic	30 g	5 min	10 %
Boil	Equinox	20 g	3 min	13.1 %
Boil	Mosaic	30 g	1 min	10 %
Boil	Simcoe	20 g	1 min	13.2 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Whirlpool	Mosaic	20 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

- Zacieranie 68°C - 60'
    - + 6ml kwasu mlekowego 80%
    - + 8g chlorku wapnia
    - + 6g sól gorzka
- Apr 28, 2018, 1:16 AM*