

Oatmeal APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2 kg (19.6%) | 80 % | 7 |
| Grain | Pilzneński | 5 kg (49%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 2 kg (19.6%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (4.9%) | 60 % | 3 |
| Grain | Zakwaszający | 0.5 kg (4.9%) | 80 % | 3 |
| Grain | Łuska Ryzowa | 0.2 kg (2%) | 1 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Cascade | 30 g | 30 min | 6 % |
| Boil | Cascade | 20 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 20 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | Maliny | 1000 g | Secondary | 4 day(s) |
| Spice | Suszona bergamotka | 20 g | Boil | 15 min |

Notes

- 20L - czyste
- 20L - z owocami
- Oct 3, 2021, 5:17 PM