

# Oatmeal APA TBC

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Pilzneński	3.2 kg (61.5%)	81 %	4
Grain	Płatki owsiane	1 kg (19.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	15 g	50 min	11.1 %
Aroma (end of boil)	Citra	20 g	3 min	13.4 %
Boil	lunga	10 g	50 min	11 %
Dry Hop	Zula	30 g	3 day(s)	11.1 %
Dry Hop	Citra	80 g	3 day(s)	13.4 %
Aroma (end of boil)	Zula	20 g	3 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik oslo	Ale	Slant	200 ml	---