

# Oatmeal Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Malted	2.8 kg (40%)	80 %	2
Grain	Pilzneński	2.8 kg (40%)	81 %	4
Grain	Weyermann - Carapils	0.35 kg (5%)	78 %	4
Grain	Oats, Flaked	0.7 kg (10%)	80 %	2
Grain	Cara Blonde - Castle Malting	0.35 kg (5%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	50 g	15 min	10.5 %
Boil	Centennial	50 g	5 min	10.5 %
Boil	Centennial	50 g	1 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hazy Daze	Ale	Slant	70 ml	WhiteLabs