

## SESSION OATMEAL AIPA 10 Blg # 34

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **31**
- SRM **5.3**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.5 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (47.6%)	80 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (23.8%)	81 %	8
Grain	Carahell	0.4 kg (19%)	77 %	26
Grain	Platki owsiane	0.2 kg (9.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	10 g	60 min	11 %
Boil	Mount Hood	10 g	10 min	5.5 %

### Yeasts

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