

American Oat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **68C**
- Keep mash **1 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2.8 kg (45.9%)	61 %	5
Grain	Strzegom Pilzneński	3 kg (49.2%)	80 %	4
Grain	Płatki owsiane	0.3 kg (4.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	40 min	13 %
Whirlpool	Chinook	15 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	300 ml	White Labs