

(JM) OATMEAL EXTRA PALE ALE

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Low Colour Maris Otter	4 kg (72.7%)	80 %	4
Grain	Simpsons - Wheat Malt	0.5 kg (9.1%)	85 %	4
Grain	Platki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Simpsons - Munich Malt	0.3 kg (5.5%)	80 %	23
Grain	Simpsons - Premium English Caramalt	0.2 kg (3.6%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	13.9 %
Boil	Amarillo	20 g	15 min	12.7 %
Aroma (end of boil)	Citra	20 g	10 min	13.9 %
Aroma (end of boil)	Amarillo	20 g	5 min	12.7 %
Whirlpool	Citra	40 g	0 min	13.9 %
Hopstand w 75-78C przez 30min				
Whirlpool	Amarillo	40 g	0 min	12.7 %
Hopstand w 75-78C przez 30min				

Dry Hop	Citra	40 g	3 day(s)	13.9 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Tormo	Ale	Dry	5 g	First pitch

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	15 min
Water Agent	Gips	4 g	Mash	60 min

Notes

- zasyp zmodyfikowany (dodany monach + po 100g pszenicy i płatków)
 - zacierane w 20l oazy wlanej o 21szej dnia poprzedniego z dodatkiem płaskiej łyżeczki gipsu
 - wysładzanie do 25l
 - hopstand w 75-79C przez 30min
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