

Oat Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	3 kg (54.5%)	85 %	3
Grain	Słód owsiany Fawcett	1 kg (18.2%)	61 %	5
Grain	Soufflet Pilzneński	1 kg (18.2%)	80 %	4
Grain	Simpsons - Golden Naked Oats	0.5 kg (9.1%)	73 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gulo™ Ale OYL-501	Ale	Liquid	100 ml	Omega Yeast Labs