

oat pale

- Gravity **12.1 BLG**
- ABV ---
- IBU **23**
- SRM **2.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **380 liter(s)**
- Trub loss **5 %**
- Size with trub loss **399 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **480.7 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **216 liter(s)**
- Total mash volume **288 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Plzen	57 kg (79.2%)	80.5 %	2
Grain	Simpsons ovseny slad	15 kg (20.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	300 g	15 min	14.8 %
Boil	Sabro	200 g	5 min	15 %
Boil	Ekuanot	200 g	5 min	14 %
Boil	Azacca	200 g	5 min	14 %
Dry Hop	Sabro	500 g	5 day(s)	15 %
Dry Hop	Ekuanot	500 g	5 day(s)	14 %
Dry Hop	Azacca	500 g	5 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	500 g	---