

# Oatmeal American Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (67.3%)	80 %	5
Grain	Pszeniczny	1.04 kg (23.3%)	85 %	4
Grain	Płatki owsiane	0.42 kg (9.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	15.7 %
Boil	Amarillo	35 g	5 min	8.9 %
Boil	Azacca	35 g	0 min	13.1 %
Whirlpool	Centennial	50 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min