

# Oatmeal Apa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **3.3**
- 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 **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **24.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Strzegom Pilzneński	2 kg (48.8%)	80 %	4
Grain	Viking Pale Ale malt	0.7 kg (17.1%)	80 %	5
Grain	Pszeniczny	1 kg (24.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	10 min	12 %
Boil	Citra	10 g	0 min	12 %
Boil	Nelson Sauvín	10 g	20 min	11 %
Boil	Nelson Sauvín	10 g	10 min	11 %
Boil	Nelson Sauvín	10 g	0 min	11 %
Dry Hop	Citra	10 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis