

Oatmeal Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **47**
- SRM **4.8**
- 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 **2.8 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Castle Pale Ale	1 kg (18.9%)	80 %	8
Grain	BESTMALZ - Best Wheat Malt	1 kg (18.9%)	82 %	5
Grain	Platki owsiane	0.3 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	8 g	60 min	7 %
Boil	Amarillo	8 g	60 min	9.5 %
Boil	Magnum	5 g	60 min	11.5 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Citra	7 g	15 min	12 %
Boil	Cascade	7 g	15 min	6 %
Boil	Simcoe	7 g	15 min	13.2 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Citra	7 g	5 min	12 %

Boil	Cascade	7 g	5 min	6 %
Boil	Simcoe	7 g	5 min	13.2 %
Dry Hop	Cascade	13 g	5 day(s)	6 %
Dry Hop	Simcoe	28 g	5 day(s)	13.2 %
Dry Hop	Citra	16 g	5 day(s)	12 %
Dry Hop	Mosaic	29 g	5 day(s)	11 %

Yeasts

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