

# OUTMEAL PALE ALE

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **19**
- SRM **3.8**
- 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 **88 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 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	4 kg (78.4%)	80 %	5
Grain	Weyermann - Carapils	0.1 kg (2%)	78 %	4
Grain	Płatki owsiane	1 kg (19.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Simcoe	20 g	10 min	13.2 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Galaxy	20 g	0 min	15 %