

#31 SH Oatmeal Mosaic APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **9.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **8 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.2 liter(s)**
- Total mash volume **5.6 liter(s)**

Steps

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

Mash step by step

- Heat up **4.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------|----------------|--------|-----|
| Liquid Extract | Ekstrakt słodowy jasny | 3.4 kg (70.8%) | 70.5 % | 30 |
| Grain | Viking Pale Ale malt | 1 kg (20.8%) | 80 % | 12 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Mosaic granulat | 10 g | 60 min | 10.4 % |
| Boil | Mosaic granulat | 10 g | 45 min | 10.4 % |
| Boil | Mosaic granulat | 10 g | 30 min | 10.4 % |
| Aroma (end of boil) | Mosaic granulat | 10 g | 15 min | 10.4 % |
| Aroma (end of boil) | Mosaic granulat | 10 g | 10 min | 10.4 % |
| Aroma (end of boil) | Mosaic granulat | 10 g | 5 min | 10.4 % |
| Dry Hop | Mosaic granulat | 90 g | 5 day(s) | 10.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |