

# oatmeal ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **8 %**
- Size with trub loss **46 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **38.2 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6.2 kg (77%)	81 %	6
Grain	Oats, Malted	0.685 kg (8.5%)	80 %	2
Grain	Briess - Wheat Malt, White	0.41 kg (5.1%)	85 %	5
Grain	Briess - Victory Malt	0.17 kg (2.1%)	75 %	55
Grain	Aromatic Malt	0.08 kg (1%)	78 %	51
Grain	Vienna Malt	0.51 kg (6.3%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	11 %
Boil	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Whirlpool	Amarillo	100 g	0 min	9.5 %
Dry Hop	Amarillo	150 g	2 day(s)	9.5 %
Dry Hop	Amarillo	150 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	25 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Fining	protofloc	5 g	Boil	15 min