

Gravey's Brewery - Oatmeal Pale Ale - 4.1%

English-Style Pale Mild Ale

Author: Gravey's Brewery

Type: All Grain

IBU : 15 (Tinseth)
 BU/GU : 0.36
 Colour : 13 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Final Gravity : 1.010

Fermentables (1.01 kg)

913 g - Pale Ale Malt 5.5 EBC (90.4%)
 ^ The Malt Miller (UK) MAL-00-042
 54 g - Flaked Oats Including Husk 2 EBC (5.4%)
 ^ The Malt Miller (UK) MAL-03-007
 43 g - Crystal Malt 150 EBC (4.3%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (17 g)

60 min - 4 g - East Kent Goldings (EKG) - 5%...
 ^ The Malt Miller (UK) HOP-04-001

Hop Stand

10 min hopstand @ 80 °C
 10 min - 13 g - Challenger (T90) - 7.2% (4 IBU)

Miscellaneous

Mash - 3.15 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.54 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.03 L
 Sparge Water : 5.82 L
 Boil Time : 60 min
 Total Water : 8.85 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 83 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9

Mash pH: 5.43

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).