

Oat Beer

American Wheat or Rye Beer (6 D)

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.28 gal
Boil Time: 60 min
End of Boil Vol: 3.91 gal
Final Bottling Vol: 4.60 gal
Fermentation: Dave's Aging Profile

Date: 07 Mar 2017
Brewer: Dave Russell
Asst Brewer:
Equipment: Pot and Cooler (5 Gal/19 L) -
 Extract/Partial Mash
Efficiency: 30.00 %
Est Mash Efficiency: 34.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
8.0 oz	Rice Hulls (0.0 SRM)	Adjunct	1	4.5 %
7 lbs	Oats, Malted (1.0 SRM)	Grain	2	63.6 %
8.0 oz	Oats, Flaked (1.0 SRM)	Grain	3	4.5 %
0.50 oz	Cascade [5.50 %] - Boil 60.0 min	Hop	4	9.1 IBUs
3 lbs	Wheat Liquid Extract [Boil for 30 min](8.0 SRM)	Extract	5	27.3 %
0.50 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
1.00 oz	Cascade [5.50 %] - Boil 5.0 min	Hop	7	3.6 IBUs
1.0 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	8	-
1.00 tbsp	Yeast Nutrient (Primary 3.0 days)	Other	9	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.038 SG
Est Final Gravity: 1.010 SG
Estimated Alcohol by Vol: 3.6 %
Bitterness: 12.7 IBUs
Est Color: 4.8 SRM

Measured Original Gravity: 1.038 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 3.7 %
Calories: 124.8 kcal/12oz

Mash Profile

Mash Name: Single Infusion, Light Body, Batch
 Sparge
Sparge Water: 2.74 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.75
Measured Mash PH: 5.20

Total Grain Weight: 11 lbs
Grain Temperature: 72.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 11.00 qt of water at 158.1 F	148.0 F	75 min

Sparge: Batch sparge with 2 steps (0.47gal, 2.26gal) of 168.0 F water

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 3.29 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Dave's Aging Profile

Volumes of CO2: 2.3
Carbonation Used: Bottle with 3.29 oz Table
 Sugar
Age for: 14.00 days
Storage Temperature: 65.0 F

Notes