

# CRISP OATY PALE ALE

*Floral and piney with malt richness* | ABV 4% | IBU 24 | OG 1039 SG

This is our English Pale Ale recipe but with a twist; the addition of Naked Oat Malt to lend body and texture. A late addition of Slovenia Aurora gives a floral and pine character to this very drinkable of ales.

## BASICS


<b>BATCH SIZE (LITRES):</b>	1630
<b>BATCH SIZE (UK BARRELS):</b>	10
<b>ORIGINAL GRAVITY:</b>	1039 SG
<b>FINAL GRAVITY:</b>	1008 SG
<b>IBUs:</b>	24
<b>COLOUR (EBC/SRM):</b>	15.5 / 7.5
<b>BREWHOUSE EFFICIENCY:</b>	85%

## INGREDIENTS

 MALTS	(kg)	%
<b>BEST ALE</b>	214	86
<b>CRYSTAL 100</b>	11	4
<b>NAKED OAT</b>	36	10
<b>TOTAL</b>	<b>261</b>	

## YEAST

### WEST COAST PALE ALE

 HOPS	(g)	Contribution%	Alpha Acid%	Addition
<b>FIRST GOLD</b>	782	30	7.5	Start of boil
<b>MINSTREL</b>	978	30	6	Middle
<b>AURORA</b>	1118	40	7	Flame out

## METHODS / TIMINGS

### TEMPERATURES

<b>MASH TEMP:</b>	64°C / 147°F
<b>COLLECTION TEMP:</b>	18°C / 64°F
<b>FERMENTATION TEMP:</b>	21°C / 70°F

 **MASH LIQUOR VOL (LITRES):** 704

 **LIQUOR / MASH RATIO:** 2.7 : 1

### TIMINGS

**MASH:** 60 mins **BOIL:** 60 mins



### Mike's Top Tip

*"Oats give up soluble fibre to the beer giving a nice smooth finish and enhanced body."*