

# DDH Oat Cream DIPA

---

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU ---
- SRM **14.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (23.6%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (23.6%)	80 %	35
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (23.6%)	80 %	45
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.7 kg (9.7%)	80 %	4
Grain	Płatki owsiane	0.4 kg (5.6%)	60 %	3

## Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	10 g	Primary	---