

# DDH Styrian Oat Ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (64.5%)	80 %	7
Grain	Pszeniczny	0.6 kg (19.4%)	85 %	4
Grain	Płatki owsiane	0.5 kg (16.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	10 g	60 min	8.7 %
Boil	Styrian Golding	15 g	30 min	3.4 %
Boil	Styrian Wolf	10 g	30 min	7.2 %
Boil	Styrian Golding	15 g	10 min	3.4 %
Boil	Styrian Cardinal	10 g	10 min	8.7 %
Boil	Styrian Wolf	10 g	10 min	7.2 %
Boil	Styrian Golding	30 g	0 min	3.6 %
Boil	Styrian Wolf	40 g	0 min	7.2 %
Boil	Styrian Cardinal	40 g	0 min	10 %
Dry Hop	Styrian Cardinal	30 g	3 day(s)	8.7 %
Dry Hop	Styrian Golding	30 g	3 day(s)	3.4 %
Dry Hop	Styrian Wolf	30 g	3 day(s)	7.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Danstar - Nottingham	Ale	Slant	20 ml	Danstar