

Oat APA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.1%) | 81 % | 4 |
| Grain | Pale Ale Strzegom | 2 kg (38.1%) | 80 % | 6 |
| Liquid Extract | Makaruja pulpa | 0.85 kg (16.2%) | --- % | --- |
| Grain | Oats, Flaked | 0.4 kg (7.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 25 min | 15.5 % |
| Aroma (end of boil) | Cascade PL | 20 g | 0 min | 5.2 % |
| Dry Hop | Equinox | 50 g | 4 day(s) | 13.1 % |
| Dry Hop | Nelson Sauvín | 50 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------|-----|----------|-----|
| Other | Witamina C | 2 g | Bottling | --- |
|-------|------------|-----|----------|-----|