

# Oat IPA #1

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6.2 kg (88.6%) | 85 %  | 7   |
| Grain | Oats, Flaked              | 0.8 kg (11.4%) | 80 %  | 2   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 35 g   | 60 min   | 16.2 %     |
| Aroma (end of boil) | Amarillo               | 100 g  | 0 min    | 9.5 %      |
| Dry Hop             | cryo pop               | 50 g   | 2 day(s) | 12 %       |
| Dry Hop             | hbc 638                | 50 g   | 2 day(s) | 14 %       |
| Dry Hop             | Idaho 7                | 50 g   | 2 day(s) | 12.7 %     |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory  |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale  | Slant | 200 ml | Wyeast Labs |