

Oatcream

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Weyermann - Pilsner Malt | 6 kg (43.5%) | 81 % | 5 |
| Grain | Płatki owsiane | 4 kg (29%) | 85 % | 3 |
| Grain | Pszeniczny | 2.8 kg (20.3%) | 85 % | 4 |
| Sugar | Milk Sugar (Lactose) | 1 kg (7.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 30 min | 15.5 % |
| Dry Hop | Azacca | 200 g | 3 day(s) | 14 % |
| Dry Hop | Sabro | 200 g | 3 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |