

# Pacific American Oatmeal IPA 4 Karminowa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **3.8**
- 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 **1 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **55 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale	6.9 kg (94%)	--- %	3
Grain	Płatki owsiane	0.44 kg (6%)	--- %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	50 min	9 %
Boil	Amarillo	25 g	30 min	8.9 %
Boil	Mosaic	25 g	10 min	12 %
Dry Hop	Mosaic	25 g	14 day(s)	12 %
Dry Hop	Amarillo	25 g	14 day(s)	8.9 %
Whirlpool	Lemon Drop	25 g	1 min	4.6 %
Whirlpool	Kohatu	25 g	1 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	2000 ml	własne