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 Sauvin	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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Witamina C	2 g	Bottling	---