OAT IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.3 kg *(67.9%)*	81 %	4
Grain	Słód owsiany Fawcett	1.5 kg *(19.2%)*	61 %	5
Grain	Płatki owsiane	1 kg *(12.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	20 g	30 min	13 %
Boil	Strata	25 g	15 min	13.6 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Strata	25 g	0 min	5.2 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Strata	50 g	5 day(s)	13.6 %
Dry Hop	Idaho Gem	50 g	5 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

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