

RAW Oat IPA

- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **4.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **0 min**
- Evaporation rate **1 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **78 C**, Time **60 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **87.7C**
- Add grains
- Keep mash **60 min** at **78C**
- Sparge using **-14.8 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2.5 kg (33.8%)	80 %	5
Grain	Viking Pszeniczny	1.5 kg (20.3%)	85 %	4
Grain	Viking Owsiany	2 kg (27%)	61 %	5
Grain	Płatki pszeniczne	1.4 kg (18.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equanot	50 g	60 min	15.2 %
Mash	Magnum	100 g	60 min	12.7 %
Dry Hop	EXP 2/20	250 g	7 day(s)	9.3 %
Dry Hop	Zombie	250 g	7 day(s)	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Slant	100 ml	Lallemand