

## Smoked Red Oatmeal IPA - buk

- Gravity **14 BLG**
- ABV ---
- IBU **81**
- SRM **13.5**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Wędzony bukiem - Viking malt | 0.5 kg (17.9%) | 82 %  | 8   |
| Grain | Special B                    | 0.15 kg (5.4%) | 77 %  | 280 |
| Grain | Pale Ale Bestmaltz           | 1 kg (35.7%)   | 80 %  | 6   |
| Grain | Pilzenski Bestmaltz          | 1 kg (35.7%)   | 80 %  | 4   |
| Grain | Płatki owsiane               | 0.15 kg (5.4%) | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 20 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Lemon drop | 50 g   | 15 min | 4.6 %      |

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us 05 | Ale  | Dry  | 11 g   | ---        |