

## 1st. Ipa (oatmeal Ipa)

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- Gravity **15.9 BLG**
- ABV ---
- IBU **50**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **15.7 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	3.5 kg (59.8%)	79 %	4
Grain	Briess - Wheat Malt, White	1 kg (17.1%)	85 %	5
Grain	Carahell	0.25 kg (4.3%)	60 %	26
Grain	Monachijski	0.3 kg (5.1%)	75 %	16
Adjunct	Platki owsiane	0.8 kg (13.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Equinox	15 g	30 min	13.1 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Cascade	10 g	15 min	6 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	30 g	10 day(s)	6 %
Dry Hop	Equinox	25 g	7 day(s)	13.1 %
Dry Hop	Simcoe	25 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

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