

# East Coast Oat IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **40**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Słód owsiany Fawcett | 3 kg (61.2%)   | 61 %  | 5   |
| Grain | Amber Malt           | 1 kg (20.4%)   | 75 %  | 43  |
| Grain | Pilzneński           | 0.4 kg (8.2%)  | 81 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (10.2%) | 60 %  | 3   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | lunga      | 25 g   | 30 min   | 12.4 %     |
| Dry Hop | Citra      | 50 g   | 2 day(s) | 12 %       |
| Dry Hop | Centennial | 100 g  | 2 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 5 g    | Mash    | 60 min |

|        |           |     |      |       |
|--------|-----------|-----|------|-------|
| Fining | whirflock | 1 g | Boil | 3 min |
|--------|-----------|-----|------|-------|