

Oat Cream Session IPA

- Gravity **14 BLG**
- ABV ---
- IBU **22**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Heidelberg | 1.5 kg (43.5%) | 80.5 % | 2 |
| Grain | Platki owsiane | 1 kg (29%) | 60 % | 3 |
| Grain | Viking Wheat Malt | 0.7 kg (20.3%) | 83 % | 5 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (7.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Columbus | 10 g | 30 min | 15.4 % |
| Dry Hop | Azacca | 70 g | 2 day(s) | 12 % |
| Dry Hop | Sabro | 70 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 100 ml | White Labs |