

# Oat Cream Session IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- 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

## Notes

- Woda RO modyfikowana:  
zacieranie 12.3  
chlerek wapnia 2,5

gips 1,25

wyśładzanie 6,3  
chlorek wapnia 4  
gips 2

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*May 21, 2022, 9:39 PM*