

# OAT Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.1 kg (31.1%)	80 %	4
Grain	Pszeniczny	2.1 kg (31.1%)	85 %	4
Grain	Płatki owsiane	1.6 kg (23.7%)	60 %	3
Grain	Strzegom Wiedeński	0.4 kg (5.9%)	79 %	10
Grain	Enzymatyczny	0.2 kg (3%)	79 %	---
Grain	Płatki pszeniczne	0.15 kg (2.2%)	60 %	3
Grain	Łuska ryżowa	0.2 kg (3%)	1 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Amarillo	10 g	20 min	9.9 %
Boil	Mosaic	10 g	15 min	11.8 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Amarillo	40 g	3 day(s)	9.9 %
Dry Hop	Mosaic	40 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1217	Ale	Slant	300 ml	---