

# Oat White IPA PK

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2 kg (40%)	82 %	4
Grain	Pilsner Malz Best	2 kg (40%)	81 %	3
Grain	Oats, Flaked	1 kg (20%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	5 g	70 min	14.5 %
First Wort	Citra	5 g	70 min	11.6 %
Boil	Simcoe	5 g	10 min	14.5 %
Boil	Cascade	5 g	10 min	5.8 %
Aroma (end of boil)	Citra	5 g	5 min	11.6 %
Aroma (end of boil)	Cascade	5 g	5 min	5.8 %
Whirlpool	Simcoe	10 g	30 min	14.5 %
Whirlpool	Cascade	10 g	30 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Munich Wheat	Wheat	Slant	150 ml	---
FM55 Zielone Wzgórze	Ale	Slant	150 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Calciumchlorid CaCl <sub>2</sub>	2 g	Mash	90 min
Water Agent	Milchsäure 80%	4 g	Mash	90 min
Flavor	Skorki pomarancy	12 g	Boil	5 min
Herb	Koriander	1 g	Boil	5 min