

# Makos Oat Cream IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU ---
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **20 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2 kg (19%)	61 %	5
Grain	Strzegom Pale Ale	5 kg (47.6%)	79 %	6
Grain	Płatki owsiane	3 kg (28.6%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.8%)	75 %	30

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.5 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Wanilia	5 g	Primary	10 day(s)