

# Oak AIPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (18.2%)	81 %	4
Grain	Monachijski	2 kg (18.2%)	80 %	16
Grain	Castle Pale Ale	5 kg (45.5%)	80 %	8
Grain	Pszeniczny	2 kg (18.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	100 g	60 min	8.7 %
Boil	Columbus/Tomahawk/Zeus	25 g	10 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Aroma (end of boil)	Centennial	25 g	5 min	10.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	5 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Dry Hop	Amarillo Wiadro 1	50 g	3 day(s)	9.5 %
Dry Hop	Centennial Wiadro 2	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Wiadro 1 Płatki USA śr op.	50 g	Secondary	5 day(s)
Other	Wiadro 2 Płatki Bourbon	50 g	Secondary	5 day(s)