

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) |