

# OAT IPA

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- Gravity **15.7 BLG**
- ABV ---
- IBU **53**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński          | 5.3 kg (67.9%) | 81 %  | 4   |
| Grain | Słód owsiany Fawcett | 1.5 kg (19.2%) | 61 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (12.8%)   | 60 %  | 3   |

## Hops

| Use for             | Name      | Amount | Time     | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil                | Chinook   | 20 g   | 60 min   | 13 %       |
| Boil                | Citra     | 20 g   | 30 min   | 13 %       |
| Boil                | Strata    | 25 g   | 15 min   | 13.6 %     |
| Aroma (end of boil) | Citra     | 25 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Strata    | 25 g   | 0 min    | 5.2 %      |
| Dry Hop             | Citra     | 50 g   | 5 day(s) | 12 %       |
| Dry Hop             | Strata    | 50 g   | 5 day(s) | 13.6 %     |
| Dry Hop             | Idaho Gem | 50 g   | 5 day(s) | 13.7 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |