

# Oatcream

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **19**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **64.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **51.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6 kg (43.5%)	81 %	5
Grain	Płatki owsiane	4 kg (29%)	85 %	3
Grain	Pszeniczny	2.8 kg (20.3%)	85 %	4
Sugar	Milk Sugar (Lactose)	1 kg (7.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	30 min	15.5 %
Dry Hop	Azacca	200 g	3 day(s)	14 %
Dry Hop	Sabro	200 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	22 g	Lallemand