

# Oatmill West Coast IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pale Ale   | 2.5 kg (41.7%) | 81 %  | 5   |
| Grain | Pilzneński | 3.5 kg (58.3%) | 81 %  | 4   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 20 g   | 60 min   | 12 %       |
| Boil      | Citra   | 18 g   | 30 min   | 12 %       |
| Boil      | Mosaic  | 20 g   | 10 min   | 10 %       |
| Boil      | Chinook | 13 g   | 5 min    | 13 %       |
| Whirlpool | Mosaic  | 30 g   | 5 min    | 10 %       |
| Dry Hop   | Mosaic  | 40 g   | 5 day(s) | 10 %       |
| Dry Hop   | Citra   | 30 g   | 5 day(s) | 12 %       |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki Owsiane | 500 g  | Mash    | 40 min |