

# Owsiana AIPA

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Płatki owsiane	1 kg (25%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	30 min	7.1 %
Boil	Mosaic	25 g	30 min	10.4 %
Whirlpool	Amarillo	25 g	20 min	7.1 %
Whirlpool	Mosaic	25 g	20 min	10.4 %
Dry Hop	Amarillo	50 g	3 day(s)	7.1 %
Dry Hop	Mosaic	50 g	3 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s 04	Ale	Dry	11 g	---