

Owsiana ipka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (70.6%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1 kg (11.8%) | 82 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (17.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Wolf | 15 g | 60 min | 11.1 % |
| Boil | Citra | 10 g | 45 min | 12 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Boil | Mandarina Bavaria | 30 g | 15 min | 10 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 15 g | 0 min | 10 % |
| Boil | Sorachi Ace | 25 g | 25 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |