

Pacific American Oatmeal IPA 4 Karminowa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **3.8**
- 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 **1 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **68 C**, Time **1 min**
- Temp **65 C**, Time **55 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **1 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Słód pale ale | 6.9 kg (94%) | --- % | 3 |
| Grain | Płatki owsiane | 0.44 kg (6%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|-----------|------------|
| Boil | Cascade | 25 g | 50 min | 9 % |
| Boil | Amarillo | 25 g | 30 min | 8.9 % |
| Boil | Mosaic | 25 g | 10 min | 12 % |
| Dry Hop | Mosaic | 25 g | 14 day(s) | 12 % |
| Dry Hop | Amarillo | 25 g | 14 day(s) | 8.9 % |
| Whirlpool | Lemon Drop | 25 g | 1 min | 4.6 % |
| Whirlpool | Kohatu | 25 g | 1 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|---------|------------|
| Safale US-05 | Ale | Slant | 2000 ml | własne |