

# Smoked Red Oatmeal IPA - buk

- Gravity **14 BLG**
- ABV ---
- IBU **81**
- SRM **13.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem - Viking malt	0.5 kg (17.9%)	82 %	8
Grain	Special B	0.15 kg (5.4%)	77 %	280
Grain	Pale Ale Bestmaltz	1 kg (35.7%)	80 %	6
Grain	Pilzenski Bestmaltz	1 kg (35.7%)	80 %	4
Grain	Płatki owsiane	0.15 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Lemon drop	50 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us 05	Ale	Dry	11 g	---