

# WHEAT oatmeal IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (68.3%)	79 %	6
Grain	Słód pszeniczny Bestmalz	0.54 kg (12.3%)	82 %	5
Grain	Płatki owsiane	0.35 kg (8%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (11.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	10 min	10 %
Dry Hop	Amarillo	70 g	3 day(s)	9.5 %
Boil	Cascade	100 g	10 min	6 %
Boil	Citra	10 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka cytryny	10 g	Boil	10 min