

## #6 Oat NEIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.7 kg (73%) | 80 %  | 4   |
| Grain | Oats, Flaked        | 1 kg (27%)   | 80 %  | 2   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Aroma (end of boil) | Sabro | 10 g   | 10 min   | 14 %       |
| Whirlpool           | Sabro | 70 g   | 20 min   | 14 %       |
| Dry Hop             | Sabro | 50 g   | 2 day(s) | 14 %       |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP644 | Ale  | Slant | 100 ml | ---        |