

## 24# raw oatmeal ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **47**
- SRM **5.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	5 kg (62.5%)	61 %	5
Grain	Słód enzymatyczny	3 kg (37.5%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahhhroma	30 g	60 min	16.7 %
Dry Hop	Ahhhroma	70 g	3 day(s)	16.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Us - 04	Ale	Dry	11.5 g	---