

## 27# outmeal row IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **50**
- SRM **1.2**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany	5 kg (83.3%)	--- %	---
Grain	Słód dekatrynujący	1 kg (16.7%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ahhhroma	30 g	60 min	15 %
Dry Hop	Ahhhroma	70 g	3 day(s)	15 %

### Yeasts

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