

#6 Oat NEIPA

- 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 | --- |