

Oat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **67**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (72.6%)	81 %	4
Adjunct	Płatki owsiane	1.2 kg (19.4%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Boil	Galaxy	50 g	60 min	15 %
Dry Hop	Galaxy	200 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5 g	Fermentis