

Oatmill West Coast IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pale Ale | 2.5 kg (41.7%) | 81 % | 5 |
| Grain | Pilzneński | 3.5 kg (58.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 12 % |
| Boil | Citra | 18 g | 30 min | 12 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Chinook | 13 g | 5 min | 13 % |
| Whirlpool | Mosaic | 30 g | 5 min | 10 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Płatki Owsiane | 500 g | Mash | 40 min |