

Stary gdzie moje płatki? Session kveik oat ipa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **58**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (53.6%) | 81 % | 4 |
| Grain | Abbey Castle | 0.2 kg (7.1%) | 80 % | 45 |
| Grain | Płatki owsiane | 0.9 kg (32.1%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |
| Whirlpool | Simcoe | 33 g | 20 min | 13.2 % |
| Whirlpool | Ekuanot | 27 g | 20 min | 13 % |
| Dry Hop | Ekuanot | 70 g | 2 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|--------|--------|------------|
| Hot head | Ale | Liquid | 200 ml | Omega |