

# 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