

American Wheat Oatmeal IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny	2.5 kg (50%)	82 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Słód pale ale	2 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	55 min	12 %
Boil	Amarillo	15 g	20 min	9.5 %
Boil	Citra	15 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale