

# Haze Oat Ipa No.5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **3 min** at **75C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.3 kg (48.5%)	80 %	8
Grain	Słód pszeniczny Bestmalz	2 kg (29.4%)	82 %	5
Grain	Płatki owsiane	1.5 kg (22.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Boil	Sabro	20 g	15 min	15 %
Whirlpool	Sabro	30 g	30 min	15 %
Dry Hop	Citra	70 g	18 day(s)	12 %
Dry Hop	Sabro	50 g	6 day(s)	15 %
Dry Hop	lotus	50 g	6 day(s)	17 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	witamina c	4 g	Bottling	---