

Oat Cream DDH Ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (49.2%) | 86.5 % | 2 |
| Grain | Płatki owsiane | 1 kg (16.4%) | 63 % | 3 |
| Grain | Pszeniczny | 1 kg (16.4%) | 88 % | 4 |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (4.9%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (6.6%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.4 kg (6.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Simcoe | 35 g | 60 min | 14.5 % |
| Whirlpool | vic secret | 30 g | 15 min | 18.5 % |
| Dry Hop | Vic secret | 70 g | 3 day(s) | 18.5 % |
| Dry Hop | Enigma (AUS) | 60 g | 3 day(s) | 17.2 % |
| Dry Hop | Mosaic Cryo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| hornindal | Ale | Liquid | 10 ml | --- |

Notes

- Dodałem 10G gipsu do 18 L wody (Saguaro) do zacierania, następnie po 2G na każde 5 litrów.
Nov 21, 2021, 3:33 PM