

# 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.  
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