

# Oat IPA #1

---

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.2 kg (88.6%)	85 %	7
Grain	Oats, Flaked	0.8 kg (11.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	16.2 %
Aroma (end of boil)	Amarillo	100 g	0 min	9.5 %
Dry Hop	cryo pop	50 g	2 day(s)	12 %
Dry Hop	hbc 638	50 g	2 day(s)	14 %
Dry Hop	Idaho 7	50 g	2 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	200 ml	Wyeast Labs