

OAT IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **4.6**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.3 kg (67.9%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 1.5 kg (19.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Citra | 20 g | 30 min | 13 % |
| Boil | Strata | 25 g | 15 min | 13.6 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Strata | 25 g | 0 min | 5.2 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Strata | 50 g | 5 day(s) | 13.6 % |
| Dry Hop | Idaho Gem | 50 g | 5 day(s) | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |