

OAT IPA z pszenicą

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **57**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Citra	15 g	30 min	13 %
Boil	Chinook	20 g	15 min	13 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Sabro	25 g	0 min	15 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Sabro	25 g	5 day(s)	15 %
Dry Hop	Chinook	50 g	5 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Lalbrew New England Ale Yeast 11 g	Ale	Dry	11 g	Lallemand