

# Oatmeal Imperial Wheat IPA

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **154**
- SRM **9.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (50%)	85 %	7
Grain	Weyermann - Carapils	1 kg (10%)	78 %	4
Grain	Weyermann - Carared	1 kg (10%)	75 %	45
Grain	Weyermann - Pale Wheat Malt	3 kg (30%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	90 g	50 min	10 %
Aroma (end of boil)	Cascade	90 g	5 min	6 %
Dry Hop	Citra	30 g	5 day(s)	12 %
First Wort	Columbus/Tomahawk/Zeus	90 g	40 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Lassafre Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Platki owsiane	1000 g	Mash	60 min