

Owsiana ipka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (70.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (11.8%)	82 %	5
Grain	Płatki owsiane	1.5 kg (17.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wolf	15 g	60 min	11.1 %
Boil	Citra	10 g	45 min	12 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Mandarina Bavaria	30 g	15 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	0 min	10 %
Boil	Sorachi Ace	25 g	25 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa