

## #6 Oat NEIPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (73%)	80 %	4
Grain	Oats, Flaked	1 kg (27%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Sabro	10 g	10 min	14 %
Whirlpool	Sabro	70 g	20 min	14 %
Dry Hop	Sabro	50 g	2 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Slant	100 ml	---