

# Oat Cream DDH Ipa

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **66**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 3 kg (49.2%)  | 86.5 % | 2   |
| Grain | Płatki owsiane               | 1 kg (16.4%)  | 63 %   | 3   |
| Grain | Pszeniczny                   | 1 kg (16.4%)  | 88 %   | 4   |
| Grain | Briess - 2 Row Carapils Malt | 0.3 kg (4.9%) | 75 %   | 3   |
| Grain | Płatki pszeniczne            | 0.4 kg (6.6%) | 60 %   | 3   |
| Grain | Płatki pszeniczne            | 0.4 kg (6.6%) | 60 %   | 3   |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Simcoe       | 35 g   | 60 min   | 14.5 %     |
| Whirlpool | vic secret   | 30 g   | 15 min   | 18.5 %     |
| Dry Hop   | Vic secret   | 70 g   | 3 day(s) | 18.5 %     |
| Dry Hop   | Enigma (AUS) | 60 g   | 3 day(s) | 17.2 %     |
| Dry Hop   | Mosaic Cryo  | 25 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name      | Type | Form   | Amount | Laboratory |
|-----------|------|--------|--------|------------|
| hornindal | Ale  | Liquid | 10 ml  | ---        |

## Notes

- Dodałem 10G gipsu do 18 L wody (Saguaro) do zacierania, następnie po 2G na każde 5 litrów.  
*Nov 21, 2021, 3:33 PM*