

# Oat IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **4.6**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Malted	2.5 kg (50%)	80 %	2
Grain	Briess - Pale Ale Malt	2.5 kg (50%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	45 min	9.4 %
Boil	Centennial	25 g	15 min	9.4 %
Boil	Sabro	30 g	5 min	15 %
Whirlpool	Sabro	70 g	---	15 %
Dry Hop	Sabro	200 g	1 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Slant	200 ml	White Labs