

oat ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **56**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (61.5%) | 79 % | 6 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Adjunct | Płatki owsiane | 1 kg (15.4%) | 85 % | 3 |
| Adjunct | Płatki pszeniczne | 0.5 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Jarrylo | 10 g | 30 min | 15 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.5 % |
| Boil | Jarrylo | 30 g | 15 min | 15 % |
| Aroma (end of boil) | Jarrylo | 20 g | 0 min | 15 % |
| Dry Hop | Jarrylo | 40 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |