

OAT Wheat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.1 kg (31.1%) | 80 % | 4 |
| Grain | Pszeniczny | 2.1 kg (31.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.6 kg (23.7%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.4 kg (5.9%) | 79 % | 10 |
| Grain | Enzymatyczny | 0.2 kg (3%) | 79 % | --- |
| Grain | Płatki pszeniczne | 0.15 kg (2.2%) | 60 % | 3 |
| Grain | Łuska ryżowa | 0.2 kg (3%) | 1 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Perle | 50 g | 60 min | 7 % |
| Boil | Amarillo | 10 g | 20 min | 9.9 % |
| Boil | Mosaic | 10 g | 15 min | 11.8 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12.9 % |
| Dry Hop | Amarillo | 40 g | 3 day(s) | 9.9 % |
| Dry Hop | Mosaic | 40 g | 3 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Wyeast 1217 | Ale | Slant | 300 ml | --- |