

Oat White IPA PK

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 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 **45 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Weizenmalz Best | 2 kg (40%) | 82 % | 4 |
| Grain | Pilsner Malz Best | 2 kg (40%) | 81 % | 3 |
| Grain | Oats, Flaked | 1 kg (20%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort | Simcoe | 5 g | 70 min | 14.5 % |
| First Wort | Citra | 5 g | 70 min | 11.6 % |
| Boil | Simcoe | 5 g | 10 min | 14.5 % |
| Boil | Cascade | 5 g | 10 min | 5.8 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 11.6 % |
| Aroma (end of boil) | Cascade | 5 g | 5 min | 5.8 % |
| Whirlpool | Simcoe | 10 g | 30 min | 14.5 % |
| Whirlpool | Cascade | 10 g | 30 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| Danstar Munich Wheat | Wheat | Slant | 150 ml | --- |
| FM55 Zielone Wzgórze | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------------|--------|---------|--------|
| Water Agent | Calciumchlorid CaCl ₂ | 2 g | Mash | 90 min |
| Water Agent | Milchsäure 80% | 4 g | Mash | 90 min |
| Flavor | Skorki pomarańczy | 12 g | Boil | 5 min |
| Herb | Koriander | 1 g | Boil | 5 min |