

Oatmeal Hoptart

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **22**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.4 kg (33.3%)	82 %	4
Grain	Płatki owsiane	1.4 kg (33.3%)	85 %	3
Grain	Weyermann pszeniczny jasny	1.4 kg (33.3%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	30 min	12 %
Boil	Topaz	7 g	30 min	15 %
Boil	Galaxy	7 g	30 min	15 %