

# Oatmill West Coast IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (41.7%)	81 %	5
Grain	Pilznieński	3.5 kg (58.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	18 g	30 min	12 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Chinook	13 g	5 min	13 %
Whirlpool	Mosaic	30 g	5 min	10 %
Dry Hop	Mosaic	40 g	5 day(s)	10 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Owsiane	500 g	Mash	40 min