

# Triple-Hopzoil-Test\_Half-Oat\_IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **31**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **53.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **38 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **38 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **25.1 liter(s)** of **76C** water or to achieve **53.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Oats, Malted	5 kg (50%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	35 g	60 min	11.2 %
Aroma (end of boil)	Talus	200 g	3 min	8.2 %
Dry Hop	Cascade hopzoil	300 g	7 day(s)	6 %
Dry Hop	Chinook hopzoil	200 g	7 day(s)	13 %
Dry Hop	3Citruces	100 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Liquid	40 ml	Lallemand

## Notes

- HDB, potem rozcieńczone ok. 2x, na kveikach (z matka), drugi HOPZOIL w życiu! pierwszy słód owsiany test; dość metne, ale hopzoils rozpuszczone w spirytusie, rozpuszczają się w piwie

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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