

# West Coast OAT IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 3 kg (39.5%)   | 80 %  | 3.8 |
| Grain | Viking Pale Ale malt                      | 3 kg (39.5%)   | 80 %  | 6.5 |
| Grain | Pszeniczny                                | 1 kg (13.2%)   | 85 %  | 4   |
| Grain | Słód owsiany<br>Fawcett                   | 0.25 kg (3.3%) | 61 %  | 5   |
| Grain | Weyermann -<br>Acidulated Malt            | 0.25 kg (3.3%) | 80 %  | 3.5 |
| Grain | Caramunich® typ I                         | 0.1 kg (1.3%)  | 73 %  | 80  |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 25 g   | 50 min | 8 %        |
| Boil                | Amarillo | 50 g   | 30 min | 9 %        |
| Boil                | Citra    | 15 g   | 30 min | 12 %       |
| Aroma (end of boil) | Citra    | 10 g   | 2 min  | 12 %       |

|                     |        |      |          |      |
|---------------------|--------|------|----------|------|
| Aroma (end of boil) | Mosaic | 10 g | 2 min    | 11 % |
| Dry Hop             | Citra  | 25 g | 2 day(s) | 12 % |
| Dry Hop             | Mosaic | 40 g | 2 day(s) | 10 % |

### Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa - US West Coast | Ale  | Dry  | 20 g   | Gozdawa    |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 15 min |