

WHEAT oatmeal IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (68.3%) | 79 % | 6 |
| Grain | Słód pszeniczny Bestmalz | 0.54 kg (12.3%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.35 kg (8%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.5 kg (11.4%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Mosaic | 50 g | 10 min | 10 % |
| Dry Hop | Amarillo | 70 g | 3 day(s) | 9.5 % |
| Boil | Cascade | 100 g | 10 min | 6 % |
| Boil | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | skórka cytryny | 10 g | Boil | 10 min |