Cold Oat IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(62.5%)*	80 %	5
Grain	Viking Wheat Malt	1 kg *(12.5%)*	83 %	5
Grain	Płatki owsiane	1 kg *(12.5%)*	60 %	3
Grain	Biscuit Malt	1 kg *(12.5%)*	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	8 g	60 min	10 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	50 g	5 min	4.5 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Galaxy	30 g	30 min	15 %
Dry Hop	Mosaic	70 g	5 day(s)	10 %
Dry Hop	Citra	70 g	5 day(s)	12 %
Dry Hop	Galaxy	70 g	5 day(s)	15 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2.5 g	Boil	10 min

Notes

- Płatki owsiane błyskawiczne podpiekane 20min w temp 160C
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