

# Oatmeal IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (69.9%) | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 0.5 kg (14%)   | 81 %   | 6   |
| Grain | Płatki owsiane       | 0.5 kg (14%)   | 85 %   | 3   |
| Grain | Acid Malt            | 0.07 kg (2.1%) | 58.7 % | 6   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Galaxy  | 12.5 g | 20 min   | 15 %       |
| Aroma (end of boil) | Galaxy  | 12.5 g | 15 min   | 15 %       |
| Aroma (end of boil) | Citra   | 25 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Galaxy  | 25 g   | 0 min    | 15 %       |
| Dry Hop             | Equinox | 50 g   | 5 day(s) | 13.1 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5 g    | ---        |