

# Oatmeal ipa

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **5 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **71C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (31.3%)	82 %	4
Grain	Oats, Flaked	0.5 kg (15.6%)	80 %	2
Liquid Extract	Bruntal ekstrakt słodowy pilzneński	1.7 kg (53.1%)	80 %	23

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Cascade	10 g	15 min	6 %
Whirlpool	Chinook	8 g	30 min	13 %
Whirlpool	Citra	8 g	30 min	12 %
Whirlpool	Cascade	8 g	30 min	6 %
Dry Hop	Chinook	50 g	3 day(s)	13 %
Dry Hop	Cascade	50 g	3 day(s)	6 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

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