

Oatmeal IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (53.7%) | 80 % | 5 |
| Grain | Strzegom Pale Ale | 1.3 kg (31.7%) | 79 % | 6 |
| Adjunct | Płatki owsiane | 0.4 kg (9.8%) | 85 % | 3 |
| Grain | Pale Cara | 0.2 kg (4.9%) | 72 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 23 g | 60 min | 9.7 % |
| Boil | Centennial | 30 g | 10 min | 9.7 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 9.7 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 10 % |
| Aroma (end of boil) | Mosaic | 15 g | 0 min | 10 % |
| Dry Hop | Mosaic | 70 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |