

Oatmeal IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **82**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.8 kg (50.7%)	80 %	4
Grain	Diastatyczny	0.5 kg (14.1%)	80 %	4
Grain	Wheat, Flaked	0.6 kg (16.9%)	70 %	4
Grain	Oats, Flaked	0.4 kg (11.3%)	70 %	2
Grain	Biscuit Malt	0.25 kg (7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	23 g	60 min	15.5 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	12 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	50 ml	Safale
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Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Boil	60 min