

# Oatmeal Session IPA

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- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **71C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (76.1%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10.9%)	83 %	5
Adjunct	Płatki owsiane	0.5 kg (10.9%)	80 %	4
Grain	Słód zakwaszający	0.1 kg (2.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Aroma (end of boil)	Mosaic	30 g	15 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Whirlpool	Mosaic	40 g	20 min	10 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis