PEATED RED OATMEAL IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **14.8**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg *(44.1%)*	80 %	5
Grain	Casle Malting Whisky Nature	1.3 kg *(19.8%)*	85 %	4
Grain	Płatki owsiane	0.8 kg *(12.2%)*	85 %	3
Grain	Monachijski	0.5 kg *(7.6%)*	80 %	16
Grain	Weyermann - Carapils	0.5 kg *(7.6%)*	78 %	4
Grain	Pszeniczny	0.4 kg *(6.1%)*	85 %	4
Grain	Carafa III	0.17 kg *(2.6%)*	1 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Simcoe	25 g	7 min	13.2 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Dry Hop	Simcoe	80 g	7 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Water Agent	GIPS	4 g	Mash	60 min