

Oatmeal IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **88**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (68.5%)	80 %	5
Grain	Oats, Flaked	1.4 kg (19.2%)	80 %	2
Grain	Wheat, Flaked	0.8 kg (11%)	77 %	4
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	40 g	60 min	11 %
Boil	Simcoe	20 g	20 min	13.1 %
Boil	Centennial	20 g	20 min	9.4 %
Boil	Mosaic	20 g	20 min	12 %
Boil	Citra	20 g	20 min	13.5 %
Boil	Mosaic	25 g	0 min	12 %
Boil	Citra	25 g	0 min	13.5 %
Whirlpool	Mosaic	25 g	20 min	10 %
Whirlpool	Centennial	25 g	20 min	9.4 %
Dry Hop	Centennial	50 g	5 day(s)	9.4 %
Dry Hop	Citra	25 g	5 day(s)	12 %

Dry Hop	Simcoe	25 g	5 day(s)	12.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	150 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min