

# Oatmeal Polish IPA

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **52**
- SRM **4.6**
- Style **American IPA**

## 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (71.4%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1 kg (14.3%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 1 kg (14.3%) | 85 %  | 3   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Marynka | 40 g   | 60 min   | 8.8 %      |
| Boil                | Marynka | 30 g   | 20 min   | 8.8 %      |
| Boil                | Marynka | 40 g   | 5 min    | 8.8 %      |
| Aroma (end of boil) | Marynka | 40 g   | 0 min    | 8.8 %      |
| Dry Hop             | Marynka | 50 g   | 3 day(s) | 8.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | Fermentis  |