

# Oatmeal Rice Double IPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **90**
- SRM **4.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Rice, Flaked	0.6 kg (15%)	70 %	2
Grain	Oats, Flaked	0.4 kg (10%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	45 min	13 %
Aroma (end of boil)	Simcoe	25 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Whirlpool	Mosaic	25 g	0 min	10 %
Whirlpool	Simcoe	25 g	0 min	13.2 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Vic Secret	50 g	2 day(s)	16.3 %
Dry Hop	Bravo	50 g	2 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	200 ml	Fermentis
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