

# Red Oatmeal IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **59**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **9.9 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.41 kg (60%)	80 %	5
Grain	Płatki owsiane	0.71 kg (30.2%)	85 %	3
Grain	Pszeniczny	0.23 kg (9.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15 %
Boil	Galaxy	30 g	5 min	15 %
Boil	Citra	30 g	5 min	12 %
Dry Hop	Galaxy	30 g	3 day(s)	15 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Hibiskus	12 g	Boil	5 min