

# Oatmeal IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **47**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **70 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **70C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	5 kg (69.4%)	80.5 %	4
Grain	Płatki owsiane	1.2 kg (16.7%)	60 %	3
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Whirlpool	Sabro	80 g	25 min	15 %
Dry Hop	Sabro	70 g	3 day(s)	15 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Tormodgarden	Ale	Slant	200 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min
Water Agent	Sól kuchenna	2 g	Mash	60 min
Water Agent	Chlorek wapnia	3 g	Mash	60 min
Water Agent	Kreda (Redukwas)	4 g	Mash	60 min
Water Agent	Kwas mlekowy 80%	1.1 g	Mash	60 min

## Notes

- 70g chmielu na biotransformację. 1.1 ml kwasu mlekowego 80% do 22l wody do wystadzania. Profil wody (zbalansowany): Ca - 81.9 \Mg - 4 \Na - 22.3 \Cl - 77.8 \SO4 - 81.9 \HCO3 - 97.6 \
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