

# 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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