

Oatmeal IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 **51 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (42.9%) | 81 % | 4 |
| Grain | Słód owsiany | 3 kg (42.9%) | 61 % | 5 |
| Grain | Pszeniczny | 0.5 kg (7.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Amarillo | 50 g | 7 min | 9.5 % |
| Whirlpool | El Dorado | 50 g | 0 min | 15 % |
| 30min w 80°C | | | | |
| Dry Hop | Citra | 50 g | 5 day(s) | 13.7 % |
| Dry Hop | Mosaic | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 50 g | Boil | 10 min |
| Fining | Whirlfloc | 5 g | Boil | 10 min |
| Water Agent | gips piwowatski | 5 g | Mash | 0 min |