

Oatmeal Session IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **71C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (76.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (10.9%) | 83 % | 5 |
| Adjunct | Płatki owsiane | 0.5 kg (10.9%) | 80 % | 4 |
| Grain | Słód zakwaszający | 0.1 kg (2.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 10 % |
| Whirlpool | Mosaic | 40 g | 20 min | 10 % |
| Dry Hop | Citra | 100 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |