

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 |