

# Oatmeal IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **97**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.4%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Pszeniczny	1 kg (16.1%)	85 %	4
Grain	Oats, Flaked	1.2 kg (19.4%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Boil	Azacca	25 g	30 min	14 %
Boil	Mosaic	25 g	30 min	10 %
Aroma (end of boil)	Mosaic	25 g	10 min	10 %
Aroma (end of boil)	Equinox	25 g	10 min	13.1 %
Aroma (end of boil)	Azacca	17 g	10 min	14 %

## Yeasts

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

## Notes

- Planuję dodać chmiele "na zimno":  
20 g Equinox  
20 g Mosaic  
20 g Citra (tyle ile akurat mam w lodówce, może być cit więcej lub mniej)  
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