

# Oatmeal ipa

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **37**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **71 C**, Time **5 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **71C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Grain          | Viking Pilsner malt                 | 1 kg (31.3%)   | 82 %  | 4   |
| Grain          | Oats, Flaked                        | 0.5 kg (15.6%) | 80 %  | 2   |
| Liquid Extract | Bruntal ekstrakt słodowy pilzneński | 1.7 kg (53.1%) | 80 %  | 23  |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Aroma (end of boil) | Chinook | 10 g   | 15 min   | 13 %       |
| Aroma (end of boil) | Citra   | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Cascade | 10 g   | 15 min   | 6 %        |
| Whirlpool           | Chinook | 8 g    | 30 min   | 13 %       |
| Whirlpool           | Citra   | 8 g    | 30 min   | 12 %       |
| Whirlpool           | Cascade | 8 g    | 30 min   | 6 %        |
| Dry Hop             | Chinook | 50 g   | 3 day(s) | 13 %       |
| Dry Hop             | Cascade | 50 g   | 3 day(s) | 6 %        |
| Dry Hop             | Citra   | 40 g   | 3 day(s) | 12 %       |

## Yeasts

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

|              |     |     |     |           |
|--------------|-----|-----|-----|-----------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |
|--------------|-----|-----|-----|-----------|