

# Oatmeal IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (69.9%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (14%)	81 %	6
Grain	Płatki owsiane	0.5 kg (14%)	85 %	3
Grain	Acid Malt	0.07 kg (2.1%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	12.5 g	20 min	15 %
Aroma (end of boil)	Galaxy	12.5 g	15 min	15 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Dry Hop	Equinox	50 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---