

# Oatmeal IPA

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **109**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BARKE MONACHIJSKI	5 kg (62.5%)	--- %	17
Grain	WEYERMAN PALE ALE	1 kg (12.5%)	--- %	6
Grain	MARIS OTTER	1 kg (12.5%)	--- %	---
Adjunct	PŁATKI OWSIANE	1 kg (12.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	CHINOOK	30 g	60 min	13.9 %
Boil	MOSAIC	30 g	60 min	11.8 %
Boil	SIMCOE	30 g	25 min	12.1 %
Boil	SIMCOE	30 g	25 min	11.8 %
Aroma (end of boil)	CASCADE	30 g	10 min	6.5 %
Dry Hop	MOSAIC	30 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SAFALE US-05	Ale	Dry	11.5 g	---

## Notes

- Rozcieńczzone do 15-16 BLG, uzyskano 20L  
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