

# Oatmeal IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **82**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.8 kg (50.7%) | 80 %  | 4   |
| Grain | Diastatyczny        | 0.5 kg (14.1%) | 80 %  | 4   |
| Grain | Wheat, Flaked       | 0.6 kg (16.9%) | 70 %  | 4   |
| Grain | Oats, Flaked        | 0.4 kg (11.3%) | 70 %  | 2   |
| Grain | Biscuit Malt        | 0.25 kg (7%)   | 79 %  | 45  |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 23 g   | 60 min   | 15.5 %     |
| Boil                | Mosaic                 | 10 g   | 15 min   | 12 %       |
| Boil                | Citra                  | 10 g   | 15 min   | 12 %       |
| Aroma (end of boil) | Mosaic                 | 10 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Citra                  | 10 g   | 0 min    | 12 %       |
| Dry Hop             | Mosaic                 | 30 g   | 4 day(s) | 12 %       |
| Dry Hop             | Citra                  | 30 g   | 4 day(s) | 12 %       |

## Yeasts

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

|       |     |       |       |        |
|-------|-----|-------|-------|--------|
| US-05 | Ale | Slant | 50 ml | Safale |
|-------|-----|-------|-------|--------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil    | 60 min |