

Oatmeal IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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)**

Steps

- Temp **51 C**, Time **5 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **5 min** at **51C**
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.9%)	81 %	4
Grain	Słód owsiany	3 kg (42.9%)	61 %	5
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	50 g	7 min	9.5 %
Whirlpool	El Dorado	50 g	0 min	15 %
30min w 80°C				
Dry Hop	Citra	50 g	5 day(s)	13.7 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	50 g	Boil	10 min
Fining	Whirlfloc	5 g	Boil	10 min
Water Agent	gips piwowatski	5 g	Mash	0 min