

# Oatmeal IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **58**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep@Ale	2.3 kg (62.4%)	80 %	7
Grain	Simpsons - Owsiany	0.9 kg (24.4%)	61.5 %	3
Grain	CrispMalting Wheat toasted	0.3 kg (8.1%)	82 %	29
Grain	Rye, Flaked	0.1 kg (2.7%)	78.3 %	4
Sugar	Cukier	0.085 kg (2.3%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	70 min	13.1 %
Whirlpool	Nelson Sauvín	50 g	20 min	11.3 %
Whirlpool	Centennial	20 g	20 min	10.5 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11.3 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	900 ml	Fermentum Mobile
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