

# Oatmeal ipa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73%)	80 %	5
Grain	Płatki owsiane	1.5 kg (21.9%)	85 %	3
Grain	Diastatic	0.25 kg (3.6%)	80 %	3
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	35 g	60 min	5.5 %
Whirlpool	lunga	25 g	20 min	11 %
Whirlpool	Izabella	50 g	20 min	5.5 %
Dry Hop	Izabella	50 g	3 day(s)	5.5 %
Dry Hop	lunga	25 g	3 day(s)	11 %