

Oatmeal Session Ipa

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **116**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **22.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **55 C**, Time **0 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **0 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (78.9%)	85 %	7
Grain	Viking Wheat Malt	0.5 kg (13.2%)	83 %	5
Grain	Oats, Flaked	0.3 kg (7.9%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Loral	28.3 g	25 min	12.9 %
Boil	Horizon	30 g	25 min	14 %
Boil	Horizon	30 g	20 min	14 %
Boil	Mosaic	30 g	15 min	10.4 %
Boil	Cascade	15 g	15 min	7.6 %
Aroma (end of boil)	Mosaic	30 g	5 min	10.4 %
Aroma (end of boil)	Cascade	15 g	5 min	7.6 %
Dry Hop	Mosaic	28.3 g	7 day(s)	25 %
Dry Hop	Mosaic	30 g	7 day(s)	10.4 %
Dry Hop	Cascade	30 g	5 day(s)	7.6 %

Dry Hop	Citra	30 g	5 day(s)	13.5 %
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Yeasts

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