

# PEATED RED OATMEAL IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **71**
- SRM **14.8**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 2.9 kg (44.1%) | 80 %  | 5    |
| Grain | Casle Malting Whisky Nature | 1.3 kg (19.8%) | 85 %  | 4    |
| Grain | Płatki owsiane              | 0.8 kg (12.2%) | 85 %  | 3    |
| Grain | Monachijski                 | 0.5 kg (7.6%)  | 80 %  | 16   |
| Grain | Weyermann - Carapils        | 0.5 kg (7.6%)  | 78 %  | 4    |
| Grain | Pszeniczny                  | 0.4 kg (6.1%)  | 85 %  | 4    |
| Grain | Carafa III                  | 0.17 kg (2.6%) | 1 %   | 1034 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Warrior | 30 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe  | 25 g   | 20 min   | 13.2 %     |
| Boil    | Simcoe  | 25 g   | 7 min    | 13.2 %     |
| Dry Hop | Mosaic  | 20 g   | 7 day(s) | 10 %       |
| Dry Hop | Simcoe  | 80 g   | 7 day(s) | 13.2 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11 g          | Fermentis         |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 5 g           | Boil           | 15 min      |
| Water Agent | GIPS           | 4 g           | Mash           | 60 min      |