

## #12 Galaxy Oatmeal IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **26.5 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.9%)   | 80 %   | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (14%)     | 81 %   | 6   |
| Grain | Płatki owsiane       | 1 kg (14%)     | 85 %   | 3   |
| Grain | Acid Malt            | 0.15 kg (2.1%) | 58.7 % | 6   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | lunga  | 50 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Galaxy | 50 g   | 0 min    | 15 %       |
| Dry Hop             | Galaxy | 100 g  | 1 day(s) | 15 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 12 g   | ---        |