

## #18 EGC Oatmeal IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.8%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (13.2%)	81 %	6
Grain	Płatki owsiane	1 kg (13.2%)	85 %	3
Grain	Acid Malt	0.15 kg (2%)	58.7 %	6
Sugar	cukier	0.45 kg (5.9%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	45 min	11 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Dry Hop	Mosaic	100 g	5 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---