

## #2 EGC Oatmeal IPA

---

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- 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 **13.2 liter(s)** of **76C** water or to achieve **27.5 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                | Galaxy  | 25 g   | 20 min   | 15 %       |
| Aroma (end of boil) | Galaxy  | 25 g   | 15 min   | 15 %       |
| Aroma (end of boil) | Citra   | 50 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Galaxy  | 50 g   | 0 min    | 15 %       |
| Dry Hop             | Equinox | 100 g  | 5 day(s) | 13.1 %     |

### Yeasts

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