

Oatmeal IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **50**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

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

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (69.9%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (14%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (14%) | 85 % | 3 |
| Grain | Acid Malt | 0.07 kg (2.1%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Galaxy | 12.5 g | 20 min | 15 % |
| Aroma (end of boil) | Galaxy | 12.5 g | 15 min | 15 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 15 % |
| Dry Hop | Equinox | 50 g | 5 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 5 g | --- |