

# Oatmeal IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **58**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (53.7%)	80 %	5
Grain	Strzegom Pale Ale	1.3 kg (31.7%)	79 %	6
Adjunct	Płatki owsiane	0.4 kg (9.8%)	85 %	3
Grain	Pale Cara	0.2 kg (4.9%)	72 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	23 g	60 min	9.7 %
Boil	Centennial	30 g	10 min	9.7 %
Boil	Mosaic	15 g	10 min	10 %
Aroma (end of boil)	Centennial	30 g	0 min	9.7 %
Aroma (end of boil)	Citra	10 g	0 min	10 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis