

# Oatmeal IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **88**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (68.5%)   | 80 %   | 5   |
| Grain | Oats, Flaked         | 1.4 kg (19.2%) | 80 %   | 2   |
| Grain | Wheat, Flaked        | 0.8 kg (11%)   | 77 %   | 4   |
| Grain | Acid Malt            | 0.1 kg (1.4%)  | 58.7 % | 6   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Iunga      | 40 g   | 60 min   | 11 %       |
| Boil      | Simcoe     | 20 g   | 20 min   | 13.1 %     |
| Boil      | Centennial | 20 g   | 20 min   | 9.4 %      |
| Boil      | Mosaic     | 20 g   | 20 min   | 12 %       |
| Boil      | Citra      | 20 g   | 20 min   | 13.5 %     |
| Boil      | Mosaic     | 25 g   | 0 min    | 12 %       |
| Boil      | Citra      | 25 g   | 0 min    | 13.5 %     |
| Whirlpool | Mosaic     | 25 g   | 20 min   | 10 %       |
| Whirlpool | Centennial | 25 g   | 20 min   | 9.4 %      |
| Dry Hop   | Centennial | 50 g   | 5 day(s) | 9.4 %      |
| Dry Hop   | Citra      | 25 g   | 5 day(s) | 12 %       |

|         |        |      |          |        |
|---------|--------|------|----------|--------|
| Dry Hop | Simcoe | 25 g | 5 day(s) | 12.5 % |
|---------|--------|------|----------|--------|

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 150 ml | Danstar    |

### Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | Gips      | 4 g    | Mash    | 60 min |
| Fining      | Whirlfloc | 2.5 g  | Boil    | 10 min |