

# Oatmeal Session IPA

- Gravity **12.6 BLG**
- ABV ---
- IBU **51**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **10 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **71C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 3.5 kg (76.1%) | 80 %  | 5   |
| Grain   | Viking Wheat Malt    | 0.5 kg (10.9%) | 83 %  | 5   |
| Adjunct | Płatki owsiane       | 0.5 kg (10.9%) | 80 %  | 4   |
| Grain   | Słód zakwaszający    | 0.1 kg (2.2%)  | 80 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 20 g   | 30 min   | 15.5 %     |
| Aroma (end of boil) | Mosaic                 | 30 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic                 | 30 g   | 5 min    | 10 %       |
| Whirlpool           | Mosaic                 | 40 g   | 20 min   | 10 %       |
| Dry Hop             | Citra                  | 100 g  | 3 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |