

Amoreira

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (42.9%) | 80.5 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 1.5 kg (42.9%) | 80.5 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (14.3%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Iunga | 15 g | 60 min | 8.4 % |
| Aroma (end of boil) | Zula | 25 g | 5 min | 9 % |
| Aroma (end of boil) | Oktawia | 25 g | 5 min | 8 % |
| Whirlpool | Zula | 25 g | 30 min | 9 % |
| Whirlpool | Oktawia | 25 g | 30 min | 8 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| oyl-501 | Ale | Slant | 40 ml | OYL |