

# 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