

#? Marakuja oatmeal PA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (73%) | 80 % | 6.5 |
| Grain | Pszeniczny | 0.4 kg (10.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (9.5%) | 60 % | 3 |
| Grain | Biscuit Malt | 0.25 kg (6.8%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 10 % |
| Aroma (end of boil) | Zula | 60 g | 5 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|----------|------------|
| FM53 Voss kveik | Ale | Liquid | 88.89 ml | FM |