

#? 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