

Oatmeal IPA mango marakuja

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **60**
- SRM **5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Sugar	Milk Sugar (Lactose)	0.5 kg (6.7%)	76.1 %	0
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Liberty	100 g	5 min	4.5 %
Dry Hop	Cascade	100 g	5 day(s)	6 %
Boil	Chinook	50 g	50 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	marakuja	1000 g	Secondary	5 day(s)
Flavor	mango	1000 g	Secondary	5 day(s)