

# 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) |