

# Oatmeal single hop Amarillo IPA 18 Brix

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **58**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (68.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (13.7%)	85 %	7
Grain	Płatki owsiane	1.2 kg (16.4%)	85 %	3
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.4%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	40 g	20 min	9.5 %
Boil	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Amarillo	50 g	1 min	9.5 %
Whirlpool	Amarillo	150 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---