

# Amoreira

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen      | 1.5 kg (42.9%) | 80.5 % | 4   |
| Grain | BESTMALZ - Bestt Pale Ale   | 1.5 kg (42.9%) | 80.5 % | 6   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (14.3%) | 85 %   | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Iunga    | 15 g   | 60 min   | 8.4 %      |
| Aroma (end of boil) | Zula     | 25 g   | 5 min    | 9 %        |
| Aroma (end of boil) | Oktawia  | 25 g   | 5 min    | 8 %        |
| Whirlpool           | Zula     | 25 g   | 30 min   | 9 %        |
| Whirlpool           | Oktawia  | 25 g   | 30 min   | 8 %        |
| Dry Hop             | Amarillo | 25 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name    | Type | Form  | Amount | Laboratory |
|---------|------|-------|--------|------------|
| oyl-501 | Ale  | Slant | 40 ml  | OYL        |