

OAT CREAM IPA

BJCP 2015: 21A



ALL-GRAIN METHOD (13518)

4.5kg GF American Ale Malt



VITAL BEER STATS

Batch Volume: 23 litres

LalBrew Verdant IPA

Wyeast 1318

Boil Volume: 28 litres

Bluestone New England

MJ M66 Hop Head

Mash time: 60 mins @ 68°C

SafAle S-33

Boil time: 60 mins

ABV : 5.8%



SPECIALTY MALTS

1.5kg GF Big-O Malted Oats

1kg SM Golden Naked Oats



HOPS

15g	Galaxy	@	60	(Bittering hops)
30g	Citra	@	15	(Flavour hops)
30g	BRU-1	@	15	(Flavour hops)
60g	Citra	@	DH for 7 days	(Aroma hops)
60g	BRU-1	@	DH for 7 days	(Aroma hops)
30g	Amarillo	@	DH for 3 days	(Aroma hops)
30g	Citra	@	DH for 3 days	(Aroma hops)



OTHER ADDITIONS

0.5kg Lactose @ 10 (Boil)



SUGGESTED YEAST

LalBrew Verdant IPA

Bluestone New England

Wyeast 1318 – London Ale III

SafAle S-33

MJ M66 Hop Head



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 68°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.065
Estimated F.G. : 1.021
Estimated ABV : 5.8%

SRM : 6
IBUs : 57

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: Oat Cream IPA is an American IPA with intense fruit flavours and aromas and is often opaque with substantial haze. Lactose and oats impart a smooth and creamy texture. Less perceived bitterness than traditional IPAs but always massively hop forward on the aromatic side. This emphasis on late hopping, especially dry hopping, with hops with tropical fruit qualities lends the specific “juicy” character for which this style is known.

Aroma: A prominent to intense hop aroma featuring one or more characteristics of new world hops with tropical, citrus, and/or stone fruit elements.

Appearance: Appearance ranges from hazy, often opaque, straw to yellow, and sometimes with an orange hue.

Flavour: Hop flavour is medium to medium-high. Malt flavour should be low to medium-low. A very light, clean alcohol flavour may be noticed in stronger versions.

Mouthfeel: Extremely soft and silky mouthfeel is one of the characteristics that distinguishes an Oat Cream IPA from a traditional American IPA.