



OAT CREAM IPA



ALL-GRAIN METHOD (13518)

- 4.5kg GF American Ale Malt



SPECIALTY MALTS

- 1.5kg GF Big-O Malted Oats
- 1kg SM Golden Naked Oats



SUGGESTED YEAST

Liquid:

- Wyeast 1318
London Ale

Dry:

- SafAle S-33
- Lallemand Verdant IPA
- MJ M66 Hop Head



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|----------|---|---------------|------------------|
| ▪ 15g | Galaxy | @ | 60 min | (Bittering hops) |
| ▪ 30g | Citra | @ | 15 min | (Flavour hops) |
| ▪ 30g | Enigma | @ | 15 min | (Flavour hops) |
| ▪ 60g | Citra | @ | DH for 7 days | (Aroma hops) |
| ▪ 60g | Enigma | @ | DH for 7 days | (Aroma hops) |
| ▪ 30g | Amarillo | @ | DH for 3 days | (Aroma hops) |
| ▪ 30g | Citra | @ | DH for 3 days | (Aroma hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- 0.5kg Lactose @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.