

# Amarillo Orange

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **11.2**
- Style **American 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 **7 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Słód COOKIE Viking Malt            | 0.5 kg (8.3%) | 72 %  | 40  |
| Grain | Słód MONACHIJSKI JASNY Viking Malt | 2 kg (33.3%)  | 78 %  | 14  |
| Grain | Słód PILZNEŃSKI                    | 2 kg (33.3%)  | 80 %  | 3   |
| Grain | Słód RED ALE Viking Malt           | 1 kg (16.7%)  | 75 %  | 70  |
| Grain | Płatki owsiane                     | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 30 g   | 60 min   | 7.1 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 15 min   | 7.1 %      |
| Dry Hop             | Amarillo | 20 g   | 7 day(s) | 7.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Spice | Skórka z gorzkiej pomarańczy | 10 g   | Boil    | 15 min |