

APA Amarillo

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **62**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilzneński | 4 kg (80.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.55 kg (11.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (8.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |
| Boil | Cashmere | 15 g | 30 min | 9 % |
| Aroma (end of boil) | Amarillo | 30 g | 10 min | 9.5 % |
| Aroma (end of boil) | Cashmere | 30 g | 10 min | 9 % |
| Whirlpool | Chinook | 15 g | 0 min | 13 % |
| Whirlpool | Amarillo | 15 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 30 g | 3 day(s) | 9.5 % |
| Dry Hop | Cashmere | 30 g | 3 day(s) | 9 % |
| Whirlpool | Cashmere | 15 g | 0 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-04 | Ale | Dry | 11 g | Fermentis |
|--------------|-----|-----|------|-----------|