

S.M.A.S.H. AMARILLO

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **80**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------|-------------|-------|-----|
| Grain | Pale Ale | 8 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.8 % |
| Boil | Amarillo | 42.5 g | 30 min | 9.8 % |
| Boil | Amarillo | 42.5 g | 15 min | 9.8 % |
| Boil | Amarillo | 42.5 g | 10 min | 9.8 % |
| Boil | Amarillo | 42.5 g | 5 min | 9.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Siarczan magnezu | 2 g | Boil | 60 min |