

# SH Amarillo Aipa

- Gravity **13.3 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	65 min	9.5 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Amarillo	50 g	10 min	9.5 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %
Dry Hop	Cascade	10 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Safale