

# SH Amarillo

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- Gravity **14.3 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale        | 2 kg (57.1%)   | 80 %   | 8   |
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (42.9%) | 80.5 % | 4   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 15 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 25 g   | 15 min   | 9.5 %      |
| Whirlpool           | Amarillo | 25 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 35 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |