

## Amarillo/Magnum

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **6.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 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 | Strzegom Monachijski typ II | 1 kg (16.7%)  | 79 %  | 25  |
| Grain | Strzegom Pale Ale           | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | bestmaltz caramel pils      | 0.5 kg (8.3%) | 79 %  | 6   |
| Grain | Carahell                    | 0.5 kg (8.3%) | 77 %  | 26  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 30 g   | 10 min | 9.5 %      |
| Boil    | Magnum   | 30 g   | 60 min | 13.5 %     |
| Boil    | Amarillo | 30 g   | 0 min  | 9.5 %      |