

# Amarillo Single Hop

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **47.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.7 liter(s)**
- Total mash volume **36.9 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **27.1 liter(s)** of **76C** water or to achieve **47.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (97.6%)	80 %	5
Grain	Strzegom Karmel 150	0.2 kg (2.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	40 g	10 min	9.5 %
Dry Hop	Amarillo	100 g	3 day(s)	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	220 ml	Fermentum Mobile