#20 IPA AMARILLO 472

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(74.1%)*	75 %	5
Grain	Strzegom Pilzneński	1 kg *(14.8%)*	75 %	4
Grain	Płatki pszeniczne	0.25 kg *(3.7%)*	60 %	3
Sugar	cukier	0.25 kg *(3.7%)*	100 %	0
Grain	Strzegom Karmel 150	0.25 kg *(3.7%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HBC 472 Experimental	25 g	50 min	9.2 %
Boil	Amarillo	25 g	50 min	9.5 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	HBC 472 Experimental	25 g	10 min	9.2 %
Dry Hop	HBC 472 Experimental	50 g	4 day(s)	9.3 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Citra	25 g	1 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- Zacieranie na słodko 68-->70
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