

IPA Falconer's Flight & Amarillo

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **13.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (37%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (37%)	80 %	35
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (26.1%)	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Falconer's Flight	25 g	15 min	10 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Whirlpool	Falconer's Flight	30 g	15 min	10 %
Whirlpool	Amarillo	30 g	15 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Falconer's Flight	50 g	3 day(s)	10 %
Dry Hop	Amarillo BIOTRANSFORMACJA	37 g	5 day(s)	10 %
Dry Hop	Falconer's Flight BIOTRANSFORMACJA	37 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
GOZDAWA US CHICO	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Boil	20 min
Water Agent	Chlorek wapnia	2 g	Boil	20 min
Water Agent	Porzywka dla drożdży YEAST G.F	5 g	Primary	7 day(s)

Notes

- 10,05,2025 Początek fermentacji
Temperatura fermentacji 16c

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

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