Amarillo _ Warior

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **64.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **48.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **35.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **42.7 liter(s)** of **76C** water or to achieve **64.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(38.5%)*	80 %	5
Grain	Strzegom Pilzneński	6 kg *(46.2%)*	80 %	4
Grain	Strzegom Monachijski typ I	2 kg *(15.4%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	35 min	17 %
Boil	Amarillo	25 g	20 min	8.2 %
Boil	Amarillo	25 g	15 min	8.2 %
Boil	Amarillo	25 g	10 min	8.2 %
Boil	Amarillo	25 g	5 min	8.2 %
Aroma (end of boil)	Amarillo	25 g	5 min	8.2 %
Whirlpool	Amarillo	25 g	20 min	8.2 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

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