

IPA Falconer's Flight & Amarillo

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **12.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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 %

Yeasts

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