

# Amarillo B-1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **33.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Malt	5 kg (73.5%)	78 %	8
Grain	Simpsons - Maris Otter	1 kg (14.7%)	81 %	6
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.9%)	81 %	70
Grain	Platki owsiane	0.25 kg (3.7%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.7%)	85 %	5
Grain	Weyermann - Carawheat	0.1 kg (1.5%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	25 g	65 min	14.1 %
Boil	Sladek	15 g	40 min	9 %
Aroma (end of boil)	Sladek	15 g	10 min	9 %
Dry Hop	Amarillo	25 g	3 day(s)	7.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Bulldog B-1	Ale	Slant	150 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min