

# AIPA Single Hop Amarillo

- Gravity **15.8 BLG**
- ABV ---
- IBU **63**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield  | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 6 kg (92.3%)  | 79 %   | 6   |
| Grain | Caramunich Malt   | 0.5 kg (7.7%) | 71.7 % | 110 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 30 g   | 60 min   | 9.5 %      |
| Boil    | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil    | Amarillo | 30 g   | 15 min   | 9.5 %      |
| Boil    | Amarillo | 10 g   | 1 min    | 9.5 %      |
| Dry Hop | Amarillo | 50 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

## Notes

- [http://www.wiki.piwo.org/Chmiel\\_Amarillo](http://www.wiki.piwo.org/Chmiel_Amarillo)  
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