

# Amarillo AIPA

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **85**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Weyermann - Carared	0.3 kg (5.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	horizon	30 g	70 min	14 %
Boil	Amarillo	30 g	70 min	7.1 %
Boil	Amarillo	30 g	10 min	7.1 %
Aroma (end of boil)	Amarillo	30 g	0 min	7.1 %
Aroma (end of boil)	Citra	10 g	0 min	13.8 %
Dry Hop	Citra	20 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---