

Amarillo APA 12,4

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1320 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **831.3 liter(s)**
- Total mash volume **1068.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **831.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **726.2 liter(s)** of **76C** water or to achieve **1320 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Viking | 210 kg (88.4%) | 80 % | 5 |
| Grain | Abbey Castle | 20 kg (8.4%) | 80 % | 45 |
| Grain | Pszeniczny Viking | 7.5 kg (3.2%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Amarillo | 600 g | 60 min | 9 % |
| Boil | Amarillo | 500 g | 30 min | 9 % |
| Boil | Amarillo | 1000 g | 15 min | 9 % |
| Whirlpool | Amarillo | 1500 g | 0 min | 9 % |
| Dry Hop | Amarillo | 1700 g | 5 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1500 ml | Fermentum Mobile |