

## Amarillo/Magnum

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **45**
- SRM **6.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (16.7%)	79 %	25
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	bestmaltz caramel pils	0.5 kg (8.3%)	79 %	6
Grain	Carahell	0.5 kg (8.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	9.5 %
Boil	Magnum	30 g	60 min	13.5 %
Boil	Amarillo	30 g	0 min	9.5 %