

# Amarillo

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (43.6%)	80 %	---
Liquid Extract	Ekstrakt słodowy Monachijski - Weyermann Munich Amber	1.7 kg (43.6%)	78 %	22
Sugar	Cukier	0.5 kg (12.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Boil	Amarillo	10 g	60 min	9.5 %
Dry Hop	Mosaic	10 g	6 day(s)	10 %

## Yeasts

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