

Apa Sid Amarillo

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4.3 kg (90.5%) | 80.5 % | 2 |
| Grain | Briess - Munich Malt 10L | 0.25 kg (5.3%) | 77 % | 20 |
| Grain | Special B Malt | 0.2 kg (4.2%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Amarillo | 15 g | 3 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP060 - American Ale Yeast Blend | Ale | Liquid | 50 ml | White Labs |