

#8 SH Amarillo APA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Weyermann - Pilsner Malt	2 kg (33.3%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.3 %
Aroma (end of boil)	Amarillo	40 g	15 min	9.3 %
Whirlpool	Amarillo	40 g	0 min	9.3 %
Dry Hop	Amarillo	60 g	2 day(s)	9.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirflock	0.5 g	Boil	15 min
--------	-----------	-------	------	--------