

# AIPA Single Hop Amarillo

- Gravity **15.8 BLG**
- ABV ---
- IBU **63**
- SRM **11.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (92.3%)	79 %	6
Grain	Caramunich Malt	0.5 kg (7.7%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Boil	Amarillo	30 g	15 min	9.5 %
Boil	Amarillo	10 g	1 min	9.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

## Notes

- [http://www.wiki.piwo.org/Chmiel\\_Amarillo](http://www.wiki.piwo.org/Chmiel_Amarillo)  
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