

# Amarillo AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **68.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	11.5 kg (88.5%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (11.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	90 g	60 min	12.5 %
Whirlpool	Amarillo	100 g	0 min	9.5 %
Dry Hop	Amarillo	150 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	220.8 ml	Fermentis