Amarillo IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **75**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 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 **66 C**, Time **45 min**
- Temp **77 C**, Time **25 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **25 min** at **77C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg *(100%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	45 min	11.6 %
Boil	Amarillo	35 g	30 min	14 %
Dry Hop	Amarillo	100 g	7 day(s)	14 %

Yeasts

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