

Amarillo&Nelson IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **64**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.5 kg (7.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.1%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Magnum | 36 g | 60 min | 12 % |
| Boil | Centennial | 28.3 g | 15 min | 10.2 % |
| Boil | Cascade | 28.3 g | 15 min | 8.1 % |
| Whirlpool | Amarillo | 75 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 100 g | 3 day(s) | 11 % |

Yeasts

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