

# Amarillo Single Hop

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **15 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6.2 kg (88.6%)	79 %	6
Grain	Strzegom Pszeniczny	0.8 kg (11.4%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.2 %
Boil	Amarillo	30 g	30 min	8.2 %
Aroma (end of boil)	Amarillo	55 g	15 min	8.2 %
Dry Hop	Amarillo	200 g	7 day(s)	8.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	7 g	Boil	15 min
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## Notes

- Przepis przygotowany do warzenia z kotłem warzelnym Coobra CB3  
*Mar 31, 2018, 12:40 PM*