

# APA amarillo

---

- Gravity **14.3 BLG**
- ABV ---
- IBU **58**
- SRM **6.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **28.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 9.4 kg (100%) | 85 %  | 7   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Marynka  | 50 g   | 45 min   | 10 %       |
| Boil      | Marynka  | 50 g   | 15 min   | 10 %       |
| Boil      | Amarillo | 50 g   | 10 min   | 9.5 %      |
| Boil      | Amarillo | 50 g   | 5 min    | 9.5 %      |
| Whirlpool | Amarillo | 50 g   | 20 min   | 9.5 %      |
| Dry Hop   | Amarillo | 50 g   | 4 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |