

# APA lunga-Amarillo

- Gravity **12 BLG**
- ABV ---
- IBU **35**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.3 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.9 %
Boil	Amarillo	14 g	15 min	9.2 %
Boil	Amarillo	20 g	2 min	8.8 %
Whirlpool	Amarillo	30 g	40 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Lager	Slant	999 ml	Fermentis