

# IPA Amarillo

- Gravity **17.1 BLG**
- ABV ---
- IBU **66**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (71.9%)	80 %	7
Grain	Pilzneński	0.635 kg (10.1%)	81 %	4
Grain	Carahell	0.225 kg (3.6%)	77 %	26
Grain	Pszeniczny	0.375 kg (6%)	85 %	4
Grain	Strzegom Wiedeński	0.35 kg (5.6%)	79 %	10
Grain	Pszeniczny	0.175 kg (2.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	45 g	60 min	10 %
Aroma (end of boil)	Amarillo	30 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	9.5 %
Dry Hop	Amarillo	60 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	12 g	---