

SH Amarillo

- Gravity **14.3 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale | 2 kg (57.1%) | 80 % | 8 |
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (42.9%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 15 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 25 g | 15 min | 9.5 % |
| Whirlpool | Amarillo | 25 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 35 g | 2 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |