

# 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