

# Single Hope Amarillo APA 12 blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (60.3%)	82 %	4
Grain	Viking Munich Malt	1 kg (17.2%)	78 %	18
Grain	Viking Wheat Malt	0.3 kg (5.2%)	83 %	5
Grain	Viking Vienna Malt	1 kg (17.2%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.8 %
Boil	Amarillo	15 g	15 min	9.8 %
Dry Hop	Amarillo	15 g	5 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	LA FARGE