Amarillo&Nelson IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **64**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(57.1%)*	80 %	5
Grain	Pszeniczny	2 kg *(28.6%)*	85 %	4
Grain	Strzegom Pilzneński	0.5 kg *(7.1%)*	80 %	4
Grain	Strzegom Wiedeński	0.5 kg *(7.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	36 g	60 min	12 %
Boil	Centennial	28.3 g	15 min	10.2 %
Boil	Cascade	28.3 g	15 min	8.1 %
Whirlpool	Amarillo	75 g	0 min	9.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.