

#28-WayToAmarillo

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **56**
- SRM **12.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (66.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (13.3%)	83 %	5
Grain	Słód owsiany Fawcett	0.25 kg (6.7%)	61 %	5
Grain	Weyermann - Carapils	0.25 kg (6.7%)	78 %	4
Grain	Caraaroma	0.25 kg (6.7%)	78 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5.25 g	20 min	9.3 %
Boil	Amarillov	5.25 g	19 min	9.3 %
Boil	Amarillo	5.25 g	18 min	9.3 %
Boil	Amarillo	5.25 g	17 min	9.3 %
Boil	a	5.25 g	16 min	9.3 %
Boil	a	10.25 g	15 min	9.3 %
Boil	a	5.25 g	14 min	9.3 %
Boil	a	5.25 g	13 min	9.3 %
Boil	a	5.25 g	12 min	9.3 %
Boil	a	5.25 g	11 min	9.3 %
Boil	a	5.25 g	10 min	9.3 %
Boil	a	5.25 g	9 min	9.3 %
Boil	a	5.25 g	8 min	9.3 %
Boil	a	10.25 g	7 min	9.3 %
Boil	a	5.25 g	6 min	9.3 %
Boil	aa	5.25 g	5 min	9.3 %

Boil	a	5.25 g	4 min	9.3 %
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