

# Amarillo APA 12,4

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1320 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **831.3 liter(s)**
- Total mash volume **1068.8 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **831.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **726.2 liter(s)** of **76C** water or to achieve **1320 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking	210 kg (88.4%)	80 %	5
Grain	Abbey Castle	20 kg (8.4%)	80 %	45
Grain	Pszeniczny Viking	7.5 kg (3.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	600 g	60 min	9 %
Boil	Amarillo	500 g	30 min	9 %
Boil	Amarillo	1000 g	15 min	9 %
Whirlpool	Amarillo	1500 g	0 min	9 %
Dry Hop	Amarillo	1700 g	5 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1500 ml	Fermentum Mobile