

# Amarillo IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (66.7%)	82 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	5 min	9.7 %
Boil	Amarillo	15 g	65 min	9.7 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.7 %
Dry Hop	Amarillo	45 g	3 day(s)	9.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Suszona skórka pomarańczy	10 g	Boil	60 min