

# Amarillo Rulezzz

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **57**
- SRM **4**
- Style **Imperial 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3 kg (66.7%)   | 80.5 % | 2   |
| Grain | Chit Malt            | 0.8 kg (17.8%) | 50 %   | 2   |
| Grain | Zakwaszjący          | 0.2 kg (4.4%)  | 50 %   | 2   |
| Grain | Rice, Flaked         | 0.5 kg (11.1%) | 70 %   | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Mash                | Amarillo | 10 g   | 70 min   | 9.5 %      |
| Boil                | Amarillo | 10 g   | 45 min   | 9.5 %      |
| Boil                | Amarillo | 20 g   | 30 min   | 9.5 %      |
| Boil                | Amarillo | 15 g   | 20 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 20 g   | 1 min    | 9.5 %      |
| Whirlpool           | Amarillo | 20 g   | ---      | 9.5 %      |
| Dry Hop             | Amarillo | 10 g   | 1 day(s) | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|      |     |     |      |     |
|------|-----|-----|------|-----|
| US05 | Ale | Dry | 23 g | --- |
|------|-----|-----|------|-----|