

# SH AMARILLO

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Weyermann - Pale Ale Malt	4.5 kg (64.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.5 kg (21.4%)	85 %	5
Grain	Oats, Flaked	0.5 kg (7.1%)	80 %	2
Grain	Żytni	0.5 kg (7.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	45 min	9.5 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Amarillo	40 g	0 min	9.5 %
Dry Hop	Amarillo	75 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	1500 ml	Wyeast Labs