

Amarillo IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **1 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (94.3%) | 80 % | 7 |
| Grain | Carahell | 0.3 kg (5.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 12.6 % |
| Boil | Magnum | 10 g | 30 min | 12.6 % |
| Boil | Amarillo | 10 g | 30 min | 7.1 % |
| Boil | Amarillo | 10 g | 20 min | 7.1 % |
| Boil | Amarillo | 20 g | 5 min | 7.1 % |
| Dry Hop | Amarillo | 15 g | 4 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |