

# Amarillo Orange

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **33**
- SRM **11.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód COOKIE Viking Malt	0.5 kg (8.3%)	72 %	40
Grain	Słód MONACHIJSKI JASNY Viking Malt	2 kg (33.3%)	78 %	14
Grain	Słód PILZNEŃSKI	2 kg (33.3%)	80 %	3
Grain	Słód RED ALE Viking Malt	1 kg (16.7%)	75 %	70
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	7.1 %
Aroma (end of boil)	Amarillo	30 g	15 min	7.1 %
Dry Hop	Amarillo	20 g	7 day(s)	7.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka z gorzkiej pomarańczy	10 g	Boil	15 min