

## SH Amarillo od Bartek F.

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Castle Pale Ale        | 2 kg (57.1%)   | 80 %   | 8   |
| Grain | BESTMALZ - Best Pilsen | 1.5 kg (42.9%) | 80.5 % | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 5 g    | 60 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 25 g   | 15 min   | 9.5 %      |
| Whirlpool           | Amarillo | 25 g   | 0 min    | 9.5 %      |
| Dry Hop             | Amarillo | 50 g   | 2 day(s) | 9.5 %      |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory       |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale  | Slant | 100 ml | Fermentum Mobile |