

# US05 AIPA Amarillo Citra Cascade AMrynka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **43.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69%)	81 %	4
Grain	Weyermann - Wheat Malt	2 kg (27.6%)	85 %	6
Grain	Abbey Malt Weyermann	0.25 kg (3.4%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Boil	Cascade	50 g	10 min	6 %
Boil	Citra	50 g	5 min	12 %
Whirlpool	Citra	50 g	0 min	12 %
Whirlpool	Amarillo	50 g	---	9.5 %

## Yeasts

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