

AIPA Single Hop Amarillo

- Gravity **15.8 BLG**
- ABV ---
- IBU **63**
- SRM **11.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|--------|-----|
| Grain | Strzegom Pale Ale | 6 kg (92.3%) | 79 % | 6 |
| Grain | Caramunich Malt | 0.5 kg (7.7%) | 71.7 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Amarillo | 30 g | 30 min | 9.5 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Boil | Amarillo | 10 g | 1 min | 9.5 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale | Dry | 10 g | --- |

Notes

- http://www.wiki.piwo.org/Chmiel_Amarillo
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