

# Amarillo AIPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **50.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **68.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **42.3 liter(s)** of **76C** water or to achieve **68.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 11.5 kg (88.5%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.5 kg (11.5%)  | 81 %  | 6   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 90 g   | 60 min   | 12.5 %     |
| Whirlpool | Amarillo               | 100 g  | 0 min    | 9.5 %      |
| Dry Hop   | Amarillo               | 150 g  | 4 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount   | Laboratory |
|--------------|------|-------|----------|------------|
| Safale US-05 | Ale  | Slant | 220.8 ml | Fermentis  |