

# Amarillo Rulezzz

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **57**
- SRM **4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (66.7%)	80.5 %	2
Grain	Chit Malt	0.8 kg (17.8%)	50 %	2
Grain	Zakwaszjący	0.2 kg (4.4%)	50 %	2
Grain	Rice, Flaked	0.5 kg (11.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	10 g	70 min	9.5 %
Boil	Amarillo	10 g	45 min	9.5 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Amarillo	15 g	20 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	1 min	9.5 %
Whirlpool	Amarillo	20 g	---	9.5 %
Dry Hop	Amarillo	10 g	1 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US05	Ale	Dry	23 g	---
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