

# amariloo ciemne

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **39**
- SRM **17.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (85.4%)	81 %	4
Grain	Strzegom Karmel 300	1.2 kg (14.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %

## Yeasts

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