

# Apa Sid Amarillo

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	4.3 kg (90.5%)	80.5 %	2
Grain	Briess - Munich Malt 10L	0.25 kg (5.3%)	77 %	20
Grain	Special B Malt	0.2 kg (4.2%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Amarillo	15 g	3 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Liquid	50 ml	White Labs