

SH Amarillo Aipa

- Gravity **13.3 BLG**
- ABV ---
- IBU **47**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 65 min | 9.5 % |
| Boil | Amarillo | 25 g | 5 min | 9.5 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Amarillo | 50 g | 10 min | 9.5 % |
| Dry Hop | Amarillo | 45 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 10 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11 g | Safale |