

# Single Hop Apa Amarillo 55

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **66**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (75.8%)	80 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (7.6%)	79 %	16
Adjunct	Płatki owsiane	1 kg (15.2%)	85 %	3
Grain	zakwaszający	0.1 kg (1.5%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Amarillo	25 g	15 min	9.5 %
Whirlpool	Amarillo	75 g	25 min	9.5 %
Dry Hop	Amarillo	150 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile