

# SMaSH IPA Amarillo

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **51**
- SRM **6.3**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Briess - Pilsen Malt | 4 kg (95.2%)  | 80.5 % | 2   |
| Grain | Caramel/Crystal Malt | 0.2 kg (4.8%) | 75 %   | 152 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 35 g   | 60 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 20 g   | 5 min    | 9.5 %      |
| Dry Hop             | Amarillo | 30 g   | 5 day(s) | 9.5 %      |

## Yeasts

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