

US05 AIPA Amarillo Citra Cascade AMrynka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **43.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5 kg (69%) | 81 % | 4 |
| Grain | Weyermann - Wheat Malt | 2 kg (27.6%) | 85 % | 6 |
| Grain | Abbey Malt Weyermann | 0.25 kg (3.4%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Marynka | 50 g | 40 min | 10 % |
| Boil | Cascade | 50 g | 10 min | 6 % |
| Boil | Citra | 50 g | 5 min | 12 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |
| Whirlpool | Amarillo | 50 g | --- | 9.5 % |

Yeasts

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