

## Amarillo&Nelson IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **64**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (28.6%)  | 85 %  | 4   |
| Grain | Strzegom Pilzneński  | 0.5 kg (7.1%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (7.1%) | 79 %  | 10  |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Magnum        | 36 g   | 60 min   | 12 %       |
| Boil      | Centennial    | 28.3 g | 15 min   | 10.2 %     |
| Boil      | Cascade       | 28.3 g | 15 min   | 8.1 %      |
| Whirlpool | Amarillo      | 75 g   | 0 min    | 9.5 %      |
| Dry Hop   | Amarillo      | 25 g   | 3 day(s) | 9.5 %      |
| Dry Hop   | Nelson Sauvin | 100 g  | 3 day(s) | 11 %       |

### Yeasts

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