

The Hop Chronicles | Amarillo (2016) - 5.3%

American Pale Ale

Author: Marshall Schott

Type: All Grain

IBU : 37 (Tinseth)
BU/GU : 0.68
Colour : 8 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.054
Final Gravity : 1.014

Fermentables (1.34 kg)

1.011 kg - Pilsner (Weyermann) 3.3 EBC (75.6%)
327 g - Vienna Malt (Weyermann) 5.9 EBC (24.4%)

Hops (59.7 g)

First Wort 60 - 3.2 g - Amarillo - 7.9% (13 IBU)
20 min - 8.1 g - Amarillo - 7.9% (18 IBU)
2 min - 16.1 g - Amarillo - 7.9% (5 IBU)

Dry Hops

3 days - 32.3 g - Amarillo - 7.9%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.52 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.21 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.2 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

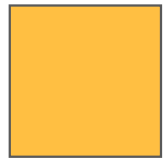
Yeast

0 ml - Imperial Deiter G03

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 4.01 L
Sparge Water : 5.15 L
Boil Time : 60 min
Total Water : 9.16 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 Medium/Full Body Profile (154F)
74.2 °C - Strike Temp
67.8 °C - 60 min - Mash In

Fermentation Profile

Imported
19.4 °C - 4 days - Primary
19.4 °C - 10 days - Secondary
18.3 °C - 30 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Water Profile: Yellow Bitter in Bru'n Water Spreadsheet

<https://brulosophy.com/2017/11/02/the-hop-chronicles-amarillo-2016/>