

## Amarillo Ale - 5.9%

### Red IPA

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Type: All Grain

IBU : 46 (Tinseth)  
 BU/GU : 0.81  
 Colour : 31 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.043  
 Original Gravity : 1.056  
 Final Gravity : 1.011

### Fermentables (1.39 kg)

1.123 kg - Pale Ale Malt 5.5 EBC (80.7%)  
 ^ The Malt Miller (UK) MAL-00-042  
 133 g - Pale Wheat Malt 3 EBC (9.6%)  
 ^ The Malt Miller (UK) MAL-00-047  
 118 g - Extra Light Crystal Malt 100 EBC (8.5%)  
 ^ The Malt Miller (UK) MAL-01-031  
 18 g - Roasted Barley 1300 EBC (1.3%)  
 ^ The Malt Miller (UK) MAL-02-007

### Hops (28.5 g)

60 min - 3.6 g - Summit (Whole) - 17% (27 IBU)  
 20 min - 8.3 g - Amarillo (Whole) - 7.7% (18...  
 ^ The Malt Miller (UK) HOP-01-004

### Hop Stand

5 min hopstand @ 80 °C  
 5 min - 8.3 g - Amarillo (Whole) - 7.7% (1 IBU)

### Dry Hops

5 days - 8.3 g - Amarillo (Whole) - 7.7%

### Yeast

0.3 pkg - Fermentis Safale American US-05  
 ^ The Malt Miller (UK) YEA-02-025

### 01 Brouwput 5L (60min) (rev 4)

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

Mash Water : 4.18 L  
 Sparge Water : 5.04 L  
 Boil Time : 60 min  
 Total Water : 9.22 L



31 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### 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

Target: ABV = 5.7 %, IBU = 45.7, OG = 1.058.  
 Changed hopstand from 0 minutes to 5 minutes, changed dry hopping from 0 days to 5 days.