



HOP HEAD IPA - AMARILLO



ALL-GRAIN METHOD (13505)

- 5kg JW Traditional Ale



SPECIALTY MALTS

- 0.8kg JW Munich Light
- 0.3kg JW Caramalt
- 0.15kg WY Caramunich III



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemand BRY-97
- MG American Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | | |
|----------------|---|-------|----------------|---|------------------|
| ▪ 15g Amarillo | @ | 45min | ▪ 15g Amarillo | @ | 5min |
| ▪ 15g Chinook | @ | 45min | ▪ 15g Galaxy | @ | 5min |
| ▪ 15g Amarillo | @ | 15min | ▪ 15g Amarillo | @ | Dry hop (5 days) |
| ▪ 15g Galaxy | @ | 15min | ▪ 15g Galaxy | @ | Dry hop (5 days) |
| ▪ 15g Chinook | @ | 15min | ▪ 15g Chinook | @ | Dry hop (5 days) |



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

Mash temp: 65°C

Mash time: 60 mins

Boil time: 60 mins

Estimated O.G. : 1.060

Estimated F.G. : 1.014

Estimated ABV : 6.0%

SRM : 9.1

IBUs : 66

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: A decidedly hoppy and bitter, moderately strong American pale ale, showcasing modern American or New World hop varieties. The balance is hop-forward, with a clean fermentation profile, and a dry-ish finish.

Aroma: A prominent to intense hop aroma featuring one or more characteristics of American hop, such as citrus, floral, pine, resin and tropical fruit. A low to medium-low clean, grainy-malty aroma may be found in the background.

Appearance: Colour ranges from medium gold to light reddish-amber. Should be clear. Medium sized, white to off-white head with good persistence.

Flavour: Hop flavour is medium to medium-high. Malt flavour should be low to medium-low. A very light, clean alcohol flavour may be noticed in stronger versions.

Mouthfeel: Medium-light to medium body, with a smooth texture. Medium to medium-high carbonation.