

Amarillo Wheat (American Wheat)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **12.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **2 min** at **77C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.8 kg (66%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (23.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.44 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 13.2 % |
| Boil | Citra | 10 g | 10 min | 13.2 % |
| Aroma (end of boil) | Amarillo | 25 g | 2 min | 8.7 % |
| Aroma (end of boil) | Cascade | 10 g | 2 min | 6.9 % |
| Dry Hop | Amarillo | 45 g | 4 day(s) | 8.7 % |

Yeasts

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