

# Amarillo Wheat Ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **42**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Pszeniczny	1.2 kg (20%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (8.3%)	75 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Amarillo	30 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	60 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---