

# Sallow Ranchboy

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- Gravity **12.9 BLG**
- ABV ---
- IBU **34**
- SRM **11.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	95 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7 %
Boil	Chinook	5 g	55 min	12 %
Boil	Cascade	10 g	40 min	7 %
Boil	Chinook	5 g	30 min	12 %
Boil	Cascade	5 g	25 min	7 %
Boil	Chinook	10 g	15 min	12 %
Whirlpool	Cascade	10 g	---	7 %
Whirlpool	Chinook	10 g	---	12 %
Dry Hop	Cascade	15 g	---	7 %
Dry Hop	Chinook	20 g	---	12 %

## Yeasts

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