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 %
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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

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