American Wheat SH Amarillo (11)

- Gravity **10.5 BLG**
- ABV **---**
- IBU **20**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg *(51.2%)*	85 %	4
Grain	Pilzneński	2 kg *(48.8%)*	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	55 min	13.5 %
Boil	Amarillo	10 g	10 min	8.9 %
Aroma (end of boil)	Amarillo	20 g	0 min	8.9 %
Whirlpool	Amarillo	20 g	0 min	8.9 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.