

# Amarillo Wheat Ale 13

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.1**
- Style **American Amber Ale**

## 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2 kg (40%) | 83 %  | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 5 g    | 50 min | 9.5 %      |
| Boil    | Amarillo | 15 g   | 20 min | 9.5 %      |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |
| Boil    | Amarillo | 15 g   | 5 min  | 9.5 %      |

## Notes

- viking pale ale 3kg  
viking wheat 2kg

amarillo 55g  
Sep 13, 2018, 7:07 PM