

# 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   | ---        |