

# 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  
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