



Amarillo® Face – So close to GumballHead it's uncanny!

Amarillo in your face! Loads of Amarillo hops make this wheat beer taste more like a very aromatic pale ale. It's strikingly familiar to an Indiana favorite from 3 Floyds. A nice, lightly-colored wheat that is good for any occasion!

AMARILLO® is a trademark owned by Virgil Gamache Farms, Inc.

BEER SPECS

Original Gravity:

1.044 —1.046 @ 65% efficiency

1.047 —1.049 @ 70% efficiency

1.051 —1.053 @ 75% efficiency

Final Gravity: 1.009—1.013

IBU: 32-36

ABV%: 4.1% - 5.8%

Yield: 5 Gallons

NOT INCLUDED IN KIT

Irish Moss (*for clarity, optional*)

Yeast

Bottle Caps (*53 caps needed*)

Priming Sugar (*5oz or 3/4 cup*)

MASH & FERMENTATION

Suggested Mash Temperature:

A moderate mash temperature is recommended to create a slightly more fermentable wort that will lead to an easy-drinking beer. We suggest a mash temperature of 150° - 152°F.

Fermentation Schedule:

We recommend a primary fermentation of two weeks at 64° - 72°F. A secondary fermentation is recommended to improve clarity, reduce sedimentation and for dry-hopping. Leave dry hops in contact with the beer for 4-7 days. If not doing a secondary fermentation, we recommend adding the dry hops after primary fermentation is complete.

RECIPE DETAILS

9 lbs. 2-Row Brewer's Malt

0.75 lb. White Wheat Malt

0.75 lb. Flaked Wheat

FERMENTABLES

0.5 oz. Amarillo hops, added at the beginning of the 60 minute boil

0.5 oz. Amarillo hops, added 30 min from the end of the boil

1.0 tsp. Irish moss (*optional*), added 20 min from the end of the boil

0.5 oz. Amarillo hops, added 15 min from the end of the boil

0.5 oz. Amarillo hops, added 5 min from the end of the boil

1.0 oz. Amarillo hops, added as a dry hop

BOIL SCHEDULE

YEAST SUGGESTIONS: Wyeast #1010 American Wheat, Wyeast #1056 American Ale, Safale S-05 Dry Yeast

