

Sabro American Wheat NT

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	200 kg (50%)	81 %	4
Grain	Pszeniczny	200 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	500 g	60 min	14.8 %
Boil	Sabro	1000 g	30 min	14.8 %
Boil	Sabro	500 g	15 min	14.8 %
Whirlpool	Sabro	3000 g	0 min	14.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	1000 g	Danstar