

# American Wheat #665

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **8 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.2 kg (47.8%)	81 %	4
Grain	Pszeniczny	2.4 kg (52.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	50 min	4.5 %
Boil	Sabro	10 g	20 min	14.8 %
Boil	Nelson Sauvignon	10 g	10 min	11 %
Boil	Sabro	10 g	10 min	14.8 %
Whirlpool	Nelson Sauvignon	20 g	25 min	11 %
Whirlpool	Sabro	10 g	25 min	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis