

# Polish hoppy wheat z trawą cytrynową

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	1 kg (17.7%)	79 %	6
Grain	Słód Pilzneński Viking Malt 3,2-4,5	2.4 kg (42.5%)	80 %	4
Grain	Słód pszeniczny jasny 3,5-6 EBC	2.25 kg (39.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga goryczkowy	22 g	45 min	12.5 %
Dry Hop	Lomik aromatyczny	80 g	5 day(s)	4 %
Dry Hop	Lublin (Lubelski) PL aromatyczny	80 g	5 day(s)	4 %
Boil	Marynka PL goryczkowy	31 g	45 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Secondary	5 day(s)
Spice	Trawa cytrynowa	20 g	Boil	5 min