

# Polish Wheat

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (61.2%)	85 %	4
Grain	Viking Pale Ale malt	1.2 kg (24.5%)	80 %	5
Grain	Oats, Flaked	0.4 kg (8.2%)	80 %	2
Grain	Vienna Malt	0.2 kg (4.1%)	78 %	8
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	20 min	11 %
Boil	Marynka	10 g	20 min	8.8 %
Boil	Sybilla	15 g	20 min	6 %
Boil	lunga	30 g	0 min	11 %
Boil	Marynka	20 g	0 min	8.8 %
Boil	Sybilla	20 g	0 min	6 %
Whirlpool	lunga	30 g	0 min	11 %
Whirlpool	Marynka	20 g	0 min	10 %
Whirlpool	Sybilla	20 g	0 min	6 %
Dry Hop	lunga	50 g	5 day(s)	11 %

Dry Hop	Sybilla	45 g	5 day(s)	6 %
Dry Hop	Marynka	15 g	5 day(s)	8.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	4 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min