

# Polish Wheat Ale SH

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Pilznieński	3 kg (50.8%)	81 %	4
Grain	cookie	0.4 kg (6.8%)	60 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	30 min	9 %
Boil	Oktawia	30 g	5 min	9 %
Aroma (end of boil)	Oktawia	20 g	1 min	9 %
Whirlpool	Oktawia	20 g	10 min	9 %
Dry Hop	Oktawia	30 g	7 day(s)	9 %
Dry Hop	Oktawia	70 g	4 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Slant	150 ml	Danstar