

# Polska Pszenica

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (58.1%)	85 %	4
Grain	Pilzneński	1 kg (23.3%)	81 %	4
Grain	Płatki owsiane	0.5 kg (11.6%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	40 g	50 min	5 %
Aroma (end of boil)	Izabella	30 g	5 min	5 %
Dry Hop	Izabella	30 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile