

POLISH WHEAT 10 BLG # 79

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.3 kg (65.7%) | 80 % | 4 |
| Grain | Strzegom Pilzneński | 1.1 kg (31.4%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.1 kg (2.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Izabella PH | 20 g | 60 min | 6.8 % |
| Aroma (end of boil) | Amora Preta PH | 30 g | 10 min | 9 % |
| Aroma (end of boil) | Zibi PH | 10 g | 10 min | 10.3 % |
| Dry Hop | Zibi PH | 25 g | 4 day(s) | 10.3 % |
| Dry Hop | Amora Preta PH | 25 g | 4 day(s) | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 600 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Other | epsom | 5 g | Boil | 60 min |
| Water Agent | kwask mlekowy | 5 g | Mash | 85 min |