

#093 Polish Wheat

- Gravity **10 BLG**
- ABV **4 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.2 kg (52.4%)	83 %	5
Grain	Viking Pilsner malt	1.8 kg (42.9%)	82 %	4
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	5 g	60 min	13.3 %
Aroma (end of boil)	Zula	10 g	10 min	13.3 %
Aroma (end of boil)	Książęcy	25 g	10 min	7.6 %
Dry Hop	Zula	15 g	5 day(s)	13.3 %
Dry Hop	Książęcy	25 g	5 day(s)	7.6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Pinnacle	0.5 g	Boil	10 min