

Polish wheat

- Gravity **10 BLG**
- ABV **4 %**
- IBU **29**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	0.8 kg (32%)	81 %	4
Grain	Pszeniczny	1.2 kg (48%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (12%)	60 %	3
Grain	Płatki owsiane	0.2 kg (8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	15 g	25 min	4.5 %
Boil	lunga	15 g	20 min	11 %