

# Warchoł - Polish Wheat Single Hop Rody Hodowlane 2/20

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- 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 **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Wheat, Flaked	0.5 kg (11.1%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody Hodowlane 2/20	5 g	60 min	9.3 %
Boil	Rody Hodowlane 2/20	20 g	20 min	9.3 %
Aroma (end of boil)	Rody Hodowlane 2/20	25 g	5 min	9.3 %
Whirlpool	Rody Hodowlane 2/20	25 g	5 min	9.3 %
Dry Hop	Rody Hodowlane 2/20	25 g	3 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Slant	200 ml	Fermentis
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