

## #30 Polski Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	4
Grain	Pilzneński	2.5 kg (50%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rody hodowlane 2/20	15 g	60 min	9.3 %
Aroma (end of boil)	Rody hodowlane 2/20	10 g	15 min	9.3 %
Whirlpool	Rody hodowlane 2/20	30 g	0 min	9.3 %

### Yeasts

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