

# Polish Wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **9.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	0.72 kg (34.6%)	81 %	4
Grain	Pszeniczny	1.04 kg (50%)	80 %	4
Grain	Płatki orkiszowe	0.32 kg (15.4%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	7 g	30 min	12.5 %
Boil	Książęcy	50 g	1 min	7 %