

## #3 Polish Wheat

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- Gravity **11.2 BLG**
- ABV ---
- IBU **30**
- SRM **4.1**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Pszeniczny	2 kg (35.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (7%)	85 %	3
Grain	Carahell	0.3 kg (5.3%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	lunga	30 g	6 min	11 %
Aroma (end of boil)	Oktawia	30 g	5 min	7.8 %
Aroma (end of boil)	Chinook	30 g	1 min	10 %
Aroma (end of boil)	lunga	20 g	1 min	11 %
Aroma (end of boil)	Oktawia	20 g	1 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---