

# Polish Very Wheat NEIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **19**
- SRM **4.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **35.1 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny           | 5.6 kg (71.8%) | 80 %  | 4   |
| Grain | Płatki owsiane       | 1.2 kg (15.4%) | 60 %  | 3   |
| Grain | Słód owsiany Fawcett | 1 kg (12.8%)   | 61 %  | 5   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | lunga       | 20 g   | 30 min   | 12.5 %     |
| Whirlpool | Vermehlo    | 100 g  | 1 min    | 12 %       |
| Whirlpool | Książęcy    | 100 g  | 1 min    | 9.5 %      |
| Dry Hop   | Książęcy    | 100 g  | 2 day(s) | 7 %        |
| Dry Hop   | Amore Preta | 100 g  | 2 day(s) | 15 %       |
| Dry Hop   | Vermehlo    | 100 g  | 2 day(s) | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |     |      |           |
|---|-----|-----|------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Dry | 11 g | Lallemand |
|---|-----|-----|------|-----------|