

# Polish Wheat

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **47 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (50%)	80 %	5
Grain	Viking Wheat Malt	5 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.6 %
Boil	Marynka (szyszka)	20 g	30 min	8.2 %
Boil	Sybilla	30 g	15 min	6 %
Boil	Oktawia	25 g	15 min	7.8 %
Whirlpool	Sybilla	25 g	20 min	6 %
Whirlpool	Oktawia	25 g	20 min	7.1 %
Whirlpool	marynka (szyszka)	25 g	20 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale