

# POLISH WHEAT

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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**
- Temp **76 C**, Time **1 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**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount       | Yield | EBC |
|-------|---|--------------|-------|-----|
| Grain | Viking Wheat Malt                         | 2.5 kg (50%) | 83 %  | 5   |
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (50%) | 80 %  | 4   |

## Hops

| Use for     | Name        | Amount | Time   | Alpha acid |
|-------------|-------------|--------|--------|------------|
| Boil        | lunga       | 30 g   | 20 min | 11 %       |
| Boil        | Amora Preta | 50 g   | 1 min  | 9.8 %      |
| Whirlpool   | Książęcy    | 50 g   | 0 min  | 7 %        |
| 75 C 20 min |             |        |        |            |