

# Polish wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (50%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	książęcy	66 g	15 min	7 %
Dry Hop	książęcy	134 g	2 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	9999 ml	Fermentum Mobile