

# Polskia pszenica

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **43**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (54.5%)	85 %	4
Grain	MALTEUROP ALE	5 kg (45.5%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	25 g	20 min	11 %
Boil	Oktawia	25 g	20 min	9 %
Boil	lunga	30 g	7 min	11 %
Boil	Oktawia	30 g	7 min	9 %
Whirlpool	lunga	25 g	20 min	11 %
Whirlpool	Oktawia	45 g	20 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---
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