

# Polskie żniwa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **66 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (38.5%)	80 %	4
Grain	Pszeniczny	3 kg (57.7%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	---