

# Polish Hops Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.5 kg (50%)	80.5 %	6
Grain	Weyermann pszeniczny jasny	2.5 kg (50%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	30 min	8.4 %
Boil	Oktawia	15 g	10 min	8.4 %
Boil	Izabella	15 g	10 min	5.8 %
Whirlpool	Oktawia	20 g	0 min	8.4 %
Whirlpool	Izabella	20 g	0 min	5.8 %
Whirlpool	Abis	20 g	0 min	6 %
Dry Hop	Oktawia	30 g	2 day(s)	8.4 %
Dry Hop	Izabella	30 g	2 day(s)	5.8 %
Dry Hop	Abis	30 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
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