

# Polish Wheat

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **23 %/h**
- Boil size **17.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **13.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.35 kg (49.1%)	85 %	4
Grain	Pilznieński	1 kg (36.4%)	81 %	4
Grain	Amber Malt	0.1 kg (3.6%)	75 %	43
Grain	Płatki pszeniczne	0.3 kg (10.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	11 %