

# Polish wheat ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **31.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.5%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (32.4%)	80 %	5
Grain	Pilznieński	1.18 kg (19.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	12 %
Aroma (end of boil)	Izabela	50 g	15 min	6 %
Boil	Marynka	20 g	30 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis