

Polska Pszenica

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (58.1%) | 85 % | 4 |
| Grain | Pilzneński | 1 kg (23.3%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (11.6%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Izabella | 40 g | 50 min | 5 % |
| Aroma (end of boil) | Izabella | 30 g | 5 min | 5 % |
| Dry Hop | Izabella | 30 g | 3 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 10 ml | Fermentum Mobile |