

# Polski Wheat

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- Gravity **17.3 BLG**
- ABV ---
- IBU **37**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **18.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński	2 kg (50%)	100 %	4
Grain	Słód Pszeniczny	2 kg (50%)	100 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	8.8 %
Aroma (end of boil)	Lubelski	20 g	50 min	4 %
First Wort	Marynka	5 g	45 min	8.8 %
Dry Hop	Lubelski	10 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	US-05

## Notes

- Zacieranie jednotemperaturowe w 64 stopniach  
*Dec 2, 2016, 11:56 AM*