

# Pszeniczne Polskie Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **2.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.3 kg (53.5%)	82 %	4
Grain	Viking Wheat Malt	2 kg (46.5%)	83 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga polish hops	10 g	60 min	12.9 %
Whirlpool	lunga polish hops	20 g	0 min	12.9 %
Dry Hop	lunga polish hops	20 g	7 day(s)	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	200 ml	safale