

## #30 Polski Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount       | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (50%) | 85 %  | 4   |
| Grain | Pilzneński | 2.5 kg (50%) | 81 %  | 4   |

### Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Rody hodowlane<br>2/20 | 15 g   | 60 min | 9.3 %      |
| Aroma (end of boil) | Rody hodowlane<br>2/20 | 10 g   | 15 min | 9.3 %      |
| Whirlpool           | Rody hodowlane<br>2/20 | 30 g   | 0 min  | 9.3 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |