

# POLISH WHEAT 10 BLG # 79

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.3 kg (65.7%)	80 %	4
Grain	Strzegom Pilzneński	1.1 kg (31.4%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella PH	20 g	60 min	6.8 %
Aroma (end of boil)	Amora Preta PH	30 g	10 min	9 %
Aroma (end of boil)	Zibi PH	10 g	10 min	10.3 %
Dry Hop	Zibi PH	25 g	4 day(s)	10.3 %
Dry Hop	Amora Preta PH	25 g	4 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	600 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	epsom	5 g	Boil	60 min
Water Agent	kwask mlekowy	5 g	Mash	85 min