

Polish Wheat

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **4.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (41.7%)	85 %	4
Grain	Viking Pale Ale malt	2.5 kg (41.7%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Castlemalting - Cara Clair	0.5 kg (8.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	AMORA PRETA	25 g	0 min	9 %
30min w 80°C				
Whirlpool	EXP 2/20 (experimental PolishHops)	25 g	0 min	7.3 %
30min w 80°C				
Whirlpool	Książęcy	25 g	0 min	7 %
30min w 80°C				
Whirlpool	Vermhelo	25 g	0 min	8.1 %
30min w 80°C				

Dry Hop	AROMA PRETA	25 g	4 day(s)	9 %
Dry Hop	EXP 2/20	25 g	4 day(s)	7.3 %
Dry Hop	Książęcy	25 g	4 day(s)	7 %
Dry Hop	Vermhelo	25 g	4 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Slant	200 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	sól	5 g	Mash	0 min
Water Agent	chlorek wapnia	5 g	Mash	0 min
Water Agent	gips piwowarski	3 g	Mash	0 min