

Polish Wheat

- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 3 kg (61.2%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.2 kg (24.5%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |
| Grain | Vienna Malt | 0.2 kg (4.1%) | 78 % | 8 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | lunga | 25 g | 20 min | 11 % |
| Boil | Marynka | 10 g | 20 min | 8.8 % |
| Boil | Sybilla | 15 g | 20 min | 6 % |
| Boil | lunga | 30 g | 0 min | 11 % |
| Boil | Marynka | 20 g | 0 min | 8.8 % |
| Boil | Sybilla | 20 g | 0 min | 6 % |
| Whirlpool | lunga | 30 g | 0 min | 11 % |
| Whirlpool | Marynka | 20 g | 0 min | 10 % |
| Whirlpool | Sybilla | 20 g | 0 min | 6 % |
| Dry Hop | lunga | 50 g | 5 day(s) | 11 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Sybilla | 45 g | 5 day(s) | 6 % |
| Dry Hop | Marynka | 15 g | 5 day(s) | 8.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Water Agent | Gips | 4 g | Mash | 60 min |
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |