

Polish wheat SH

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **31**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.2 kg (55%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.6 kg (40%)	81 %	5
Grain	Platki pszeniczne	0.2 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	60 min	7.1 %
Aroma (end of boil)	Oktawia	30 g	2 min	7.1 %
Whirlpool	Oktawia	40 g	3 min	7.1 %
Dry Hop	Oktawia	200 g	3 day(s)	7.1 %

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	60 min