

# Polish Wheat SH

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **50 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	3 kg (60%)	85 %	5
Grain	Pilzński	2 kg (40%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	tomyski	20 g	60 min	2.8 %
Boil	tomyski	40 g	30 min	2.8 %
Whirlpool	tomyski	40 g	5 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile