

# Pszeniczne Polskie Ale

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **2.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 2.3 kg (53.5%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 2 kg (46.5%)   | 83 %  | --- |

## Hops

| Use for   | Name              | Amount | Time     | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil      | lunga polish hops | 10 g   | 60 min   | 12.9 %     |
| Whirlpool | lunga polish hops | 20 g   | 0 min    | 12.9 %     |
| Dry Hop   | lunga polish hops | 20 g   | 7 day(s) | 12.9 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| safale us-05 | Ale  | Slant | 200 ml | safale     |