

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 |