

# Polish Wheat

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (50%)	80 %	4
Grain	Pilzneński	1 kg (50%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	6 g	60 min	12.5 %
Boil	Zula	50 g	1 min	8.3 %