

# Polish Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (38.1%)	80 %	5
Adjunct	Pszenica niesłodowana	0.8 kg (15.2%)	75 %	3
Grain	Pszeniczny	2 kg (38.1%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (4.8%)	85 %	3
Grain	Caramel/Crystal Malt - 40L	0.2 kg (3.8%)	74 %	100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	lunga	20 g	10 min	11 %
Aroma (end of boil)	Oktawia	35 g	0 min	7.1 %
Aroma (end of boil)	lunga	35 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis