

Polish wheat ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (48.5%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (32.4%) | 80 % | 5 |
| Grain | Pilznieński | 1.18 kg (19.1%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 15 g | 30 min | 12 % |
| Aroma (end of boil) | Izabela | 50 g | 15 min | 6 % |
| Boil | Marynka | 20 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |