

PolPszen

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (42.9%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (14.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	5 %
Aroma (end of boil)	Izabella	20 g	10 min	5 %
Dry Hop	Izabell	30 g	3 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	10 g	Gozdawa