

# Polska Pszenica z Homebrewing

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM ---
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński viking malt	3.125 kg (55.6%)	--- %	---
Grain	Słód pszeniczny viking malt	2.5 kg (44.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Oktawia	38 g	25 min	7.1 %
Aroma (end of boil)	Izabella	38 g	25 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Wheat	Dry	11 g	---