POLISH WHEAT 10 BLG # 98

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **39**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.1 kg *(58.3%)*	85 %	4
Grain	Strzegom Pilzneński	1.4 kg *(38.9%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.1 kg *(2.8%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	PŁ167	30 g	15 min	9.8 %
Boil	ZI 1	30 g	15 min	6.9 %
Aroma (end of boil)	ZU12 PH	20 g	10 min	10 %
Dry Hop	ZU12 PH	20 g	4 day(s)	10 %
Dry Hop	PŁ167	40 g	4 day(s)	9.8 %
Dry Hop	ZI 1	40 g	4 day(s)	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	600 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	epsom	5 g	Boil	60 min
Water Agent	kwas mlekowy	5 g	Mash	85 min