

POLISH WHEAT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (50%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	20 min	11 %
Boil	Amora Preta	50 g	1 min	9.8 %
Whirlpool	Książęcy	50 g	0 min	7 %
75 C 20 min				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	2 g	Mash	60 min

Fining	Whirlflock	1 g	Boil	10 min
Water Agent	Witamina C	4 g	Bottling	---