

pszeniczne dymione

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **14.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.2 kg (44.7%)	83 %	5
Grain	Peat Smoked Malt	1 kg (20.3%)	74 %	6
Grain	Viking Munich Malt	0.55 kg (11.2%)	78 %	18
Grain	Strzegom pszenica palona	0.17 kg (3.5%)	70 %	1000
Grain	Wędzony brzoza Viking Malt	1 kg (20.3%)	82 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	33 g	40 min	4 %
Boil	Lublin (Lubelski)	22 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12.65 g	Safbrew