

Pszeniczne wędzone nr.33

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **14**
- SRM **7.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **18 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **30 C**, Time **64 min**
- Temp **30 C**, Time **72 min**
- Temp **5 C**, Time **76 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **2.9C**
- Add grains
- Keep mash **76 min** at **5C**
- Keep mash **64 min** at **30C**
- Keep mash **72 min** at **30C**
- Keep mash **15 min** at **44C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (50.8%)	80 %	3
Grain	Viking Malt Wędzony jabłoń	2 kg (33.9%)	82 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.1%)	79 %	130
Grain	Strzegom Monachijski typ I	0.6 kg (10.2%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	40 min	4 %
Boil	Lublin (Lubelski)	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile