

# wędzona pszenica

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **6.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (54.1%)	81 %	6
Grain	Wędzony bukiem Viking Malt	3 kg (40.5%)	82 %	10
Grain	Carahell weyermann	0.4 kg (5.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
biowar	Wheat	Liquid	1000 ml	---