

pszeniczne dymione

- Gravity **13.1 BLG**
- ABV **---**
- IBU **12**
- SRM **4.5**
- 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 **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (50%)	85 %	4
Grain	pilzenski dymiony grusza	3 kg (50%)	75 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	30 g	60 min	3.8 %
Boil	Lomik	10 g	10 min	3.8 %
Whirlpool	Lomik	20 g	0 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb 06	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	sliwka	200 g	Primary	4 day(s)