

#45 WĘDZONA PSZENICA 2

- Gravity **13.6 BLG**
- ABV ---
- IBU **7**
- SRM **9.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **45 C**, Time **100 min**
- Temp **63 C**, Time **1 min**
- Temp **72 C**, Time **10 min**
- Temp **100 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **1 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Keep mash **15 min** at **100C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2 kg (35.1%)	82 %	5
Grain	Słód Wędzony Steinbach	2 kg (35.1%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1.5 kg (26.3%)	82 %	10
Grain	Caraaroma	0.2 kg (3.5%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile
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