Smoked Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **6.8**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(40%)*	85 %	4
Grain	Słód Wędzony Steinbach	2 kg *(40%)*	80 %	5
Grain	Caramunich® typ I	0.5 kg *(10%)*	73 %	80
Grain	Briess - Pilsen Malt	0.5 kg *(10%)*	80.5 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	140 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.