Pszeniczne wędzone

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **6.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	4 kg *(87%)*	82 %	10
Grain	Monachijski	0.6 kg *(13%)*	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta	20 g	15 min	9 %
Boil	Dr Rudi	30 g	10 min	9 %
Aroma (end of boil)	Amora preta	30 g	1 min	9 %

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