

Smok w pszenicy (wg Doroty Chrapek)

- Gravity **13.3 BLG**
- ABV ---
- IBU **17**
- SRM **8.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|----------------------------------|-----------------|-------|-----|
| Grain | Słód pszeniczny wędzony dębem | 2.25 kg (55.6%) | 81 % | 10 |
| https://www.deptana.pl/pl/p/Slod-WEDZONY-DEBEM-VMalt-5kg-/3070 | | | | |
| Grain | Słód jęczmienny wędzony jabłonią | 1.13 kg (27.8%) | 81 % | 10 |
| https://www.deptana.pl/pl/p/slod-WEDZONY-JABLONIA-viking-malt-1kg/3780 | | | | |
| Grain | Słód monachijski jasny | 0.45 kg (11.1%) | 78 % | 16 |
| https://www.deptana.pl/pl/p/Slod-MONACHIJSKI-JASNY-Viking-Malt-250g/3794 | | | | |
| Grain | Słód Carawheat | 0.22 kg (5.6%) | --- % | 115 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 22.5 g | 40 min | 4.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 22.5 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|---------------|----------------|-------------|
| Other | Palona pszenica | 112.5 g | Mash | 5 min |