

Smok w pszenicy (wg Doroty Chrapek)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- 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

Notes

- Przepis z:
<http://blog.homebrewing.pl/wedzone-pszeniczne-relacja-z-warzenia/>
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