

# Wędzone pszeniczne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **15.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	1.5 kg (54.1%)	80 %	4
Grain	Pilzneński Wędzony Jabłoń	0.75 kg (27%)	81 %	4
Grain	Monachijski	0.3 kg (10.8%)	80 %	16
Grain	Weyermann - Carawheat	0.15 kg (5.4%)	77 %	97
Grain	Strzegom pszenica prażona	0.075 kg (2.7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	15 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1.5 ml	Fermentum Mobile

## Notes

- <http://blog.homebrewing.pl/wedzone-pszeniczne-relacja-z-warzenia/>  
Feb 10, 2020, 12:06 AM