

Wędzony Weizen bukiem

- Gravity **11.7 BLG**
- ABV ---
- IBU **15**
- SRM **3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **1 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pilzneński wędzony bukiem | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Sugar | Cukier | 0.2 kg (4.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11 g | WB |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Other | Cukier | 200 g | Boil | 60 min |

Notes

- Dodano 200g cukru bo zamiast 11 BLG otrzymano 9,5 BLG

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

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