

# 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.

May 7, 2017, 11:14 AM