

#41 Wędzona pszenica

- Gravity **11.2 BLG**
- ABV ---
- IBU **12**
- SRM **7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **45 C**, Time **100 min**
- Temp **69 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **30 min** at **69C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (48.8%) | 82 % | 5 |
| Grain | Słód Wędzony Steinbach | 1 kg (24.4%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1 kg (24.4%) | 80 % | 4 |
| Grain | Caraaroma Wayermann | 0.1 kg (2.4%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 400 ml | Fermentum Mobile |