

[M] Wędzona pszenica

- Gravity **12.6 BLG**
- ABV ---
- IBU **25**
- SRM **4.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **44 C**, Time **60 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **60 min** at **44C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Steinbach rauch	2.5 kg (55.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

Notes

- Słód wędzony ze Steinbacha
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