

PSZENICA WĘDZONA 1 BIAB

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (44.1%) | 80 % | 3 |
| Grain | Viking Malt Wędzony jabłonią | 1 kg (14.7%) | 82 % | 10 |
| Grain | Strzegom Pilzneński | 2 kg (29.4%) | 80 % | 4 |
| Grain | Carahell | 0.3 kg (4.4%) | 77 % | 26 |
| Grain | Płatki pszeniczne | 0.5 kg (7.4%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 16 % |
| Boil | Marynka | 10 g | 20 min | 7.8 % |
| Boil | Oktawia | 25 g | 7 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |