

# 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