

# Smok w pszenicy (wg Doroty Chrapek)

- Gravity **13.3 BLG**
- ABV ---
- IBU **17**
- SRM **8.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **19.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield | EBC |
|---|----------------------------------|-----------------|-------|-----|
| Grain   | Słód pszeniczny wędzony dębem    | 2.25 kg (55.6%) | 81 %  | 10  |
| <a href="https://www.deptana.pl/pl/p/Slod-WEDZONY-DEBEM-VMalt-5kg-/3070">https://www.deptana.pl/pl/p/Slod-WEDZONY-DEBEM-VMalt-5kg-/3070</a>                     |                                  |                 |       |     |
| Grain   | Słód jęczmienny wędzony jabłonią | 1.13 kg (27.8%) | 81 %  | 10  |
| <a href="https://www.deptana.pl/pl/p/slod-WEDZONY-JABLONIA-viking-malt-1kg/3780">https://www.deptana.pl/pl/p/slod-WEDZONY-JABLONIA-viking-malt-1kg/3780</a>     |                                  |                 |       |     |
| Grain   | Słód monachijski jasny           | 0.45 kg (11.1%) | 78 %  | 16  |
| <a href="https://www.deptana.pl/pl/p/Slod-MONACHIJSKI-JASNY-Viking-Malt-250g/3794">https://www.deptana.pl/pl/p/Slod-MONACHIJSKI-JASNY-Viking-Malt-250g/3794</a> |                                  |                 |       |     |
| Grain   | Słód Carawheat                   | 0.22 kg (5.6%)  | --- % | 115 |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 22.5 g | 40 min | 4.4 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 15 min | 4.4 %      |

## Yeasts

| <b>Name</b>            | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------------|-------------|-------------|---------------|-------------------|
| FM41 Gwoździe i Banany | Wheat       | Liquid      | 22.5 ml       | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>     | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-----------------|---------------|----------------|-------------|
| Other       | Palona pszenica | 112.5 g       | Mash           | 5 min       |