

# smoked weizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **5.6**
- Style **Dunkelweizen**

## 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 **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.8 kg (48%)	79 %	6
Grain	Grodziski pszeniczny wędzony dębem	1.8 kg (48%)	80 %	3
Grain	Special B Malt	0.05 kg (1.3%)	65.2 %	315
Adjunct	Pszenica niestodowana	0.1 kg (2.7%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Marynka	5 g	0 min	8 %
Boil	marynka	10 g	60 min	8 %

## Yeasts

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