

# Wędzony kompot

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **5.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26
Grain	Wędzony bukiem Viking Malt	2.5 kg (38.5%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Sybilla	20 g	5 min	3.5 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Pieprz	10 g	Boil	5 min

Flavor	Kompot z suszu	500 g	Secondary	14 day(s)
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