

## Weizen wędzony, W-34

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **7.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pszeniczny              | 2.5 kg (53.8%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński     | 0.5 kg (10.8%) | 80 %  | 4   |
| Grain | Strzegom Wiedeński      | 0.5 kg (10.8%) | 79 %  | 10  |
| Grain | Strzegom Karmel 300     | 0.15 kg (3.2%) | 70 %  | 299 |
| Grain | Weyermann - Smoked Malt | 1 kg (21.5%)   | 81 %  | 6   |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 11 g   | 50 min | 12 %       |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml  | Fermentum Mobile |