

## Wędzone pszeniczne

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **14**
- SRM **15.1**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11.1 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC  |
|-------|---------------------------|-----------------|-------|------|
| Grain | Weyermann - Grodziski     | 1.5 kg (54.1%)  | 80 %  | 4    |
| Grain | Pilzneński Wędzony Jabłoń | 0.75 kg (27%)   | 81 %  | 4    |
| Grain | Monachijski               | 0.3 kg (10.8%)  | 80 %  | 16   |
| Grain | Weyermann - Carawheat     | 0.15 kg (5.4%)  | 77 %  | 97   |
| Grain | Strzegom pszenica prażona | 0.075 kg (2.7%) | 70 %  | 1000 |

### Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 15 g   | 60 min | 4.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1.5 ml | Fermentum Mobile |

### Notes

- <http://blog.homebrewing.pl/wedzone-pszeniczne-relacja-z-warzenia/>  
Feb 10, 2020, 12:06 AM