

# pszeniczne dymione

- Gravity **13.1 BLG**
- ABV ---
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount     | Yield | EBC |
|-------|--------------------------|------------|-------|-----|
| Grain | Pszeniczny               | 3 kg (50%) | 85 %  | 4   |
| Grain | pilzenski dymiony grusza | 3 kg (50%) | 75 %  | 7   |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Lomik | 30 g   | 60 min | 3.8 %      |
| Boil      | Lomik | 10 g   | 10 min | 3.8 %      |
| Whirlpool | Lomik | 20 g   | 0 min  | 3.8 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb 06 | Wheat | Dry  | 11 g   | ---        |

## Extras

| Type   | Name   | Amount | Use for | Time     |
|--------|--------|--------|---------|----------|
| Flavor | sliwka | 200 g  | Primary | 4 day(s) |