

Pszeniczne wędzone

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **5.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	4 kg (93%)	82 %	10
Grain	Monachijski	0.3 kg (7%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	10 g	60 min	11.8 %
Boil	Dr Rudi	20 g	1 min	11.8 %