

Wędzona pszenica

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (62.5%) | 85 % | 4 |
| Grain | Weyermann - Smoked Malt | 1.5 kg (37.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 45 g | 30 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 11 g | Mangrove Jack's |

Notes

- Heffeweizen z nutą wędzonki
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