

Wędzone pszeniczne

- Gravity **13.8 BLG**
- ABV ---
- 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 |