

#11 Pszeniczne wędzone

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **5.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (44.4%) | 81 % | 6 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (44.4%) | 82 % | 10 |
| Grain | Carahell | 0.5 kg (11.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 65 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1500 ml | Fermentum Mobile |