

# PSZENICA WĘDZONA 1 BIAB

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **4.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (44.1%)  | 80 %  | 3   |
| Grain | Viking Malt Wędzony jabłonią       | 1 kg (14.7%)  | 82 %  | 10  |
| Grain | Strzegom Pilzneński                | 2 kg (29.4%)  | 80 %  | 4   |
| Grain | Carahell                           | 0.3 kg (4.4%) | 77 %  | 26  |
| Grain | Płatki pszeniczne                  | 0.5 kg (7.4%) | 70 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 16 %       |
| Boil    | Marynka                | 10 g   | 20 min | 7.8 %      |
| Boil    | Oktawia                | 25 g   | 7 min  | 7.1 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |