

Pszeniczne wędzone

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **5.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (34.7%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (27.8%)	80 %	4
Grain	Viking Wędzony bukiem	2 kg (27.8%)	82 %	10
Grain	Munich Malt	0.5 kg (6.9%)	80 %	18
Grain	Melanoiden Malt	0.1 kg (1.4%)	80 %	39
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis WB-06	Wheat	Dry	11.5 g	---