

wędzok pszeniczok

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **18.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (44.1%)	81 %	4
Grain	Grodziski pszeniczny wędzony dębem	1.9 kg (55.9%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	13 g	60 min	6.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
gwoździe i banany	Wheat	Liquid	1000 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	100 g	Mash	---