

# Wędzona pszenica

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **15**
- SRM **3.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (62.5%)	85 %	4
Grain	Weyermann - Smoked Malt	1.5 kg (37.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	30 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's

## Notes

- Heffeweizen z nutą wędzonki  
*Jul 16, 2017, 3:41 PM*