

Wędzona pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **15**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **26.2 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	3 kg (37.5%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	---