

# Święta wędzonka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **7.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (37.7%)	82 %	4
Grain	Wędzony bukiem Viking Malt	1 kg (18.9%)	82 %	10
Grain	Pszeniczny	2 kg (37.7%)	85 %	4
Grain	Ireks crystal palisander	0.3 kg (5.7%)	75 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.3 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone owoce	1500 g	Boil	60 min
Flavor	Suszone owoce	1500 g	Secondary	4 day(s)