

## Weizen wędzony, W-34

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **15**
- SRM **7.9**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (53.8%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (10.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10.8%)	79 %	10
Grain	Strzegom Karmel 300	0.15 kg (3.2%)	70 %	299
Grain	Weyermann - Smoked Malt	1 kg (21.5%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	11 g	50 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile