

# WĘDZONA PSZENICA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **13**
- SRM **4.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount       | Yield | EBC |
|-------|------------------------------------------|--------------|-------|-----|
| Grain | Viking Malt<br>Wędzony Czereśnią         | 1 kg (16.7%) | 82 %  | 10  |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 1 kg (16.7%) | 80 %  | 3   |
| Grain | Viking Pale Ale malt                     | 2 kg (33.3%) | 80 %  | 5   |
| Grain | Pszeniczny                               | 2 kg (33.3%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 40 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |

## Yeasts

| Name                              | Type  | Form   | Amount | Laboratory |
|-----------------------------------|-------|--------|--------|------------|
| WLP351 - Bavarian<br>Weizen Yeast | Wheat | Liquid | 100 ml | White Labs |