

## #20 rauchweizen

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **20.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.5 kg (44.2%)	80 %	3
Grain	Strzegom Pilzneński	2 kg (35.4%)	80 %	4
Grain	Carahell	0.5 kg (8.8%)	77 %	26
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.4%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	16 g	90 min	10 %