

# Rauchweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **13**
- SRM **3.4**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (46.5%)	80 %	3
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Pilzneński	1 kg (23.3%)	81 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
B49 Bavarian Wheat	Ale	Dry	11 g	Bulldog