

RAUCHWEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **7.3**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **42 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **20 min** at **42C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	9
Grain	Wędzony bukiem	2 kg (36.4%)	82 %	25
Grain	Carapils	0.5 kg (9.1%)	78 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06	Wheat	Dry	11.5 g	Fermentis

Notes

- a) rehydratacja WB-06
 - b) zadawanie w niskiej temperaturze
- Apr 19, 2020, 1:59 PM