

# Rauch weizen

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **2.7**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **6.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

## Fermentables

| Type  | Name                               | Amount      | Yield | EBC |
|-------|------------------------------------|-------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (100%) | 80 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Herkules | 3 g    | 30 min | 17 %       |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |

## Extras

| Type        | Name  | Amount | Use for  | Time |
|-------------|-------|--------|----------|------|
| Water Agent | wit c | 2 g    | Bottling | ---  |