

SESSION Rauchweizen

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **12**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **38.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2.7 kg (55.1%)	80 %	5
Grain	Viking Pale Ale malt	1.7 kg (34.7%)	80 %	7
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	18 g	60 min	7 %
Aroma (end of boil)	Lublin (Lubelski)	8 g	15 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18 g	Fermentis