

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