

#84 RauchWeizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **10.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	0.99 kg (45%)	80 %	3
Grain	Viking Malt Wędzony Czereśnią	0.71 kg (32.3%)	82 %	10
Grain	Pszeniczny	0.4 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.1 kg (4.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	EKG	7 g	50 min	5.7 %
Aroma (end of boil)	EKG	10 g	10 min	5.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Ale	Slant	100 ml	---