

#78 Rauchweizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **11.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Oak Smoked Malt	1 kg (44.4%)	81 %	6
Grain	Pszeniczny	0.5 kg (22.2%)	85 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.4 kg (17.8%)	80 %	3
Grain	Płatki owsiane	0.2 kg (8.9%)	85 %	3
Grain	Biscuit Malt	0.15 kg (6.7%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3068 Weihenstephan Weizen	Ale	Liquid	10 ml	Wyeast Labs

Notes

- Woda Light colored and malty
- Po gotowaniu jakieś 13,5 Bx
Gotowane dłużej, jakieś 90 minut

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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