

# Rauch

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **4.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny wędzony bukiem	5 kg (80.6%)	80 %	3
Grain	Vienna Malt	1 kg (16.1%)	78 %	8
Grain	Briess - Carapils Malt	0.2 kg (3.2%)	74 %	3