

# Rauch weizen

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **19**
- SRM **2.7**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **5.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **6.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4 liter(s)**
- Total mash volume **5 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **68C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **6.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	3 g	30 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	wit c	2 g	Bottling	---