

Rauchdunkelweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **29**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Pszeniczny | 3 kg (49.2%) | 85 % | 4 |
| Grain | wędzony bestmaltz | 1 kg (16.4%) | 80 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (16.4%) | 79 % | 9 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.9%) | 73 % | 1001 |
| Grain | Weyermann - Carawheat | 0.5 kg (8.2%) | 77 % | 125 |
| Grain | Carafa II | 0.3 kg (4.9%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |