

# Rauchweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **6.9**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.45 kg (50%)   | 80 %  | 3   |
| Grain | Pilzneński                         | 0.5 kg (17.2%)  | 81 %  | 4   |
| Grain | Słód Wędzony Steinbach             | 0.45 kg (15.5%) | 80 %  | 5   |
| Grain | Strzegom Monachijski typ I         | 0.35 kg (12.1%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150                | 0.15 kg (5.2%)  | 75 %  | 150 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 8 g    | 60 min | 10 %       |