

# Rauchweizen

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszoniczny             | 3 kg (63.8%)   | 85 %  | 4   |
| Grain | Słód Wędzony Steinbach | 1.5 kg (31.9%) | 80 %  | 5   |
| Grain | Pale Cookie            | 0.2 kg (4.3%)  | 72 %  | 25  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 35 g   | 60 min | 5.3 %      |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1 ml   | Fermentum Mobile |