

Rauchweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **9.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **45 C**, Time **30 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 5 kg (77.5%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1 kg (15.5%) | 79 % | 6 |
| Grain | Brown Malt (British Chocolate) | 0.25 kg (3.9%) | 70 % | 180 |
| Grain | Caraaroma | 0.1 kg (1.6%) | 78 % | 400 |
| Grain | Carahell | 0.1 kg (1.6%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 17 g | 80 min | 8.8 % |
| Boil | Marynka | 18 g | 15 min | 8.8 % |
| Whirlpool | Marynka | 15 g | 30 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 125 ml | Fermentum Mobile |

Notes

- NL6ZX25
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