

Rauchweizen v2

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **6.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Wheat Malt, Dark | 1.3 kg (49.1%) | 80 % | 18 |
| Grain | Wędzony bukiem Viking Malt | 1 kg (37.7%) | 80 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.3 kg (11.3%) | 80 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|--------|------------|
| FM41 Gwoździe i Banany | Ale | Liquid | 60 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | Łuska ryżowa | 50 g | Mash | 15 min |