

siwy dym (rauchweizen)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **25**
- SRM **3.7**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 3 kg (68.2%) | 80 % | 3 |
| Grain | Casle Malting Whisky Nature | 1 kg (22.7%) | 85 % | 4 |
| Grain | płatki żytnie | 0.4 kg (9.1%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 15 g | 45 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 200 ml | Fermentum Mobile |