Rauchweizen

- Gravity **12.1 BLG**
- ABV **---**
- IBU **---**
- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.