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

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

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

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