

## 53 RauchWeizen

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **10**
- SRM **4.7**
- Style **Weizen/Weissbier**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **63 C**, Time **10 min**
- Temp **99 C**, Time **1 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **99C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.35 kg (45%)	80 %	6
Grain	Słód Wędzony Steinbach	1.65 kg (55%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	4 g	60 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	100 ml	Wyeast Labs