

# Rauchdunkelweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **29**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Pszeniczny                             | 3 kg (49.2%)  | 85 %  | 4    |
| Grain | wędzony bestmaltz                      | 1 kg (16.4%)  | 80 %  | 6    |
| Grain | Strzegom Wiedeński                     | 1 kg (16.4%)  | 79 %  | 9    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (4.9%) | 73 %  | 1001 |
| Grain | Weyermann -<br>Carawheat               | 0.5 kg (8.2%) | 77 %  | 125  |
| Grain | Carafa II                              | 0.3 kg (4.9%) | 70 %  | 900  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |

## Yeasts

| Name                                  | Type  | Form | Amount | Laboratory      |
|---------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's<br>M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |