

# Rauchweizen

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **5.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.12 kg (35%)	80 %	5
Grain	Słód Wędzony Steinbach	1.6 kg (50%)	80 %	5
Grain	Crisp - przenieiczny podpiekany	0.24 kg (7.5%)	77 %	25
Grain	Strzegom Monachijski typ II	0.24 kg (7.5%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	500 ml	Fermentum Mobile