

# 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 |