

# Rauchweizen

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **6.9**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.45 kg (50%)	80 %	3
Grain	Pilzński	0.5 kg (17.2%)	81 %	4
Grain	Słód Wędzony Steinbach	0.45 kg (15.5%)	80 %	5
Grain	Strzegom Monachijski typ I	0.35 kg (12.1%)	79 %	16
Grain	Strzegom Karmel 150	0.15 kg (5.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	10 %