

# Rauchweizen

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- Gravity **11.7 BLG**
- ABV ---
- IBU **20**
- SRM **7.3**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Weyermann	1.4 kg (32.6%)	82 %	10
Grain	Pszeniczny	1.5 kg (34.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.6%)	79 %	16
Grain	Caramunich® typ I	0.5 kg (11.6%)	73 %	80
Grain	Płatki pszeniczne	0.4 kg (9.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	30 g	60 min	4.7 %
Aroma (end of boil)	Tettnanger	20 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa z WB-06	Wheat	Slant	150 ml	---