

# Rauchweizen

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **9.1**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **32.3 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (77.5%)	81 %	6
Grain	Strzegom Pale Ale	1 kg (15.5%)	79 %	6
Grain	Brown Malt (British Chocolate)	0.25 kg (3.9%)	70 %	180
Grain	Caraaroma	0.1 kg (1.6%)	78 %	400
Grain	Carahell	0.1 kg (1.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	17 g	80 min	8.8 %
Boil	Marynka	18 g	15 min	8.8 %
Whirlpool	Marynka	15 g	30 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	125 ml	Fermentum Mobile

## Notes

- NL6ZX25  
*Nov 6, 2017, 10:38 PM*