

# RAUCHWEIZEN

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.5 kg (57.9%)	80 %	3
Grain	Jęczmienny dymiony drewnem jabłoni	1.5 kg (24.8%)	70 %	5
Grain	Strzegom Monachijski typ II	0.6 kg (9.9%)	79 %	22
Grain	Weyermann - Carawheat	0.3 kg (5%)	77 %	97
Grain	Barwiący obłuszczone	0.15 kg (2.5%)	65 %	800

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8 %
Boil	Marynka	10 g	20 min	8 %