

Rauchweizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **4.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **15 C**, Time **53 min**
- Temp **30 C**, Time **66 min**
- Temp **10 C**, Time **73 min**
- Temp **3 C**, Time **78 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **1.7C**
- Add grains
- Keep mash **78 min** at **3C**
- Keep mash **73 min** at **10C**
- Keep mash **53 min** at **15C**
- Keep mash **66 min** at **30C**
- Keep mash **10 min** at **46C**
- Sparge using **liter(s)** of **76C** water or to achieve **17.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.5 kg (48.4%)	83 %	5
Grain	Veyermann Wędzony bukiem	1.5 kg (48.4%)	82 %	5
Grain	Weyermann - Caraamber	0.1 kg (3.2%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	7 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis