

Rauchweizen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **8.9 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

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

Mash step by step

- Heat up **8.9 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Słód wędzony Bestmalz | 1.3 kg (47.3%) | 75 % | 5 |
| Grain | Strzegom Pszeniczny | 1.3 kg (47.3%) | 81 % | 6 |
| Grain | Carahell | 0.1 kg (3.6%) | 77 % | 26 |
| Adjunct | Łuska ryżowa | 0.05 kg (1.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 15 g | 60 min | 4.7 % |
| Boil | Hallertau Spalt Select | 15 g | 15 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 5 g | Safbrew |