

#84 RauchWeizen

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **4.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **10.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 0.99 kg (45%) | 80 % | 3 |
| Grain | Viking Malt Wędzony Czereśnią | 0.71 kg (32.3%) | 82 % | 10 |
| Grain | Pszeniczny | 0.4 kg (18.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil | EKG | 7 g | 50 min | 5.7 % |
| Aroma (end of boil) | EKG | 10 g | 10 min | 5.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Safbrew WB-06 | Ale | Slant | 100 ml | --- |