

Rauchweizen

- Gravity **11.2 BLG**
- ABV ---
- IBU **16**
- SRM **7.9**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (48.4%)	80 %	6
Grain	Briess - Smoked Malt	3 kg (48.4%)	80.5 %	10
Grain	Caramunich Malt	0.2 kg (3.2%)	71.7 %	140

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	8.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	150 ml	Wyeast Labs