

# Rauchweizen

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **5.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Wędzony bukiem weyermann | 2.5 kg (55.6%) | 82 %  | 10  |
| Grain | Strzegom Pszeniczny      | 2 kg (44.4%)   | 81 %  | 6   |

## Hops

| Use for    | Name              | Amount | Time   | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 30 g   | 60 min | 4.1 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory  |
|------------------------|-------|-------|--------|-------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | po warce 69 |