

# 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