

Rauchweizen

- Gravity **12.1 BLG**
- ABV ---
- IBU ---
- SRM **6.9**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 1.45 kg (50%) | 80 % | 3 |
| Grain | Pilzński | 0.5 kg (17.2%) | 81 % | 4 |
| Grain | Słód Wędzony Steinbach | 0.45 kg (15.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.35 kg (12.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.15 kg (5.2%) | 75 % | 150 |