

# RAUCHWEIZEN II

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **5.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **42 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **45.3C**
- Add grains
- Keep mash **15 min** at **42C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Wędzony bukiem	1 kg (28.6%)	82 %	10
Grain	Melanoidynowy	0.5 kg (14.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	60 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile