# RAUCHWEIZEN

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **13**
- Style **Dunkelweizen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Grodziski pszeniczny wędzony dębem | 3.5 kg *(57.9%)* | 80 % | 3 |
| Grain | Jęczmienny dymiony drewnem jabłoni | 1.5 kg *(24.8%)* | 70 % | 5 |
| Grain | Strzegom Monachijski typ II | 0.6 kg *(9.9%)* | 79 % | 22 |
| Grain | Weyermann - Carawheat | 0.3 kg *(5%)* | 77 % | 97 |
| Grain | Barwiący obłuszczony | 0.15 kg *(2.5%)* | 65 % | 800 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka | 15 g | 60 min | 8 % |
| Boil | Marynka | 10 g | 20 min | 8 % |