

# RAUCHWEIZENBOCK

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **21**
- SRM **18.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **71C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (38.5%)	81 %	6
Grain	Strzegom Monachijski typ II	2 kg (25.6%)	79 %	22
Grain	Viking Malt Wędzony Czereśnią	1 kg (12.8%)	82 %	10
Grain	Weyermann - Carawheat	0.8 kg (10.3%)	77 %	97
Grain	Special B Malt	0.5 kg (6.4%)	65.2 %	315
Grain	Melanoiden Malt	0.5 kg (6.4%)	80 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11 g	Safale