Rauch Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **20.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt, Dark	2 kg *(52.6%)*	79 %	18
Grain	Słód Wędzony Steinbach	1.5 kg *(39.5%)*	79 %	10
Grain	Special W	0.25 kg *(6.6%)*	77 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg *(1.3%)*	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	7 %
Boil	Lomik	10 g	60 min	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	15 min