

rauch weizen bock

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **19.2**
- Style **Weizenbock**

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 **14.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1 kg (21.3%)	79 %	22
Grain	pszeniczny ciemny	1 kg (21.3%)	82 %	16
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400
Grain	Viking Malt Wędzony Czereśnią	1 kg (21.3%)	82 %	10
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	BESTMALZ - Best Melanoidin	0.5 kg (10.6%)	75 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	11 g	60 min	15.8 %

Yeasts

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