

# Rauchweizendoppelbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **35**
- SRM **14.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (43.5%)	82 %	10
Grain	Słód Wędzony Steinbach	2 kg (29%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (10.1%)	79 %	16
Grain	Strzegom Monachijski typ II	0.7 kg (10.1%)	79 %	22
Grain	Caraaroma	0.3 kg (4.3%)	78 %	400
Grain	Carabelge	0.2 kg (2.9%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	90 min	11 %
Boil	lunga	30 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	200 ml	Fermentum Mobile