

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 |