

# Weizenrauchbock

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **51**
- SRM **26**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	3 kg (37.5%)	82 %	4
Grain	Weizenmalz dunkel	1 kg (12.5%)	70 %	17
Grain	Rauch Malz Best	1.5 kg (18.7%)	77 %	6
Grain	Pilsner Malz Best	0.5 kg (6.2%)	81 %	3
Grain	Wiener Malz Best	0.5 kg (6.2%)	80 %	8
Grain	Münchner Malz Best	0.5 kg (6.2%)	78 %	20
Grain	Peated	0.5 kg (6.2%)	--- %	5
Grain	Caramunich II Best	0.3 kg (3.7%)	73 %	120
Grain	Carafa II Best	0.2 kg (2.5%)	65 %	1100
Adjunct	Sinamar	0.01 kg (0.1%)	--- %	8000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	18 %
Boil	Lublin (Lubelski)	30 g	15 min	3 %
Aroma (end of boil)	Herkules	20 g	15 min	18 %

## Yeasts

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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - 3068 Weihenstephan Weizen	Ale	Slant	300 ml	Wyeast Labs