

NR 12 Wędzony weisebock

- Gravity **20 BLG**
- ABV ---
- IBU **31**
- SRM **25.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 3 kg (40%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (13.3%) | 80 % | 4 |
| Grain | Strzegom Karmel 150 | 1.5 kg (20%) | 75 % | 150 |
| Grain | Peat Smoked Malt | 2 kg (26.7%) | 74 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Marynka | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|---------|------------|
| Safbrew WB-06 | Wheat | Slant | 1000 ml | Safbrew |