

# rauchweizenbock

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **25**
- SRM **15.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                               | Amount        | Yield  | EBC |
|-------|------------------------------------|---------------|--------|-----|
| Grain | Grodziski pszeniczny wędzony dębem | 4 kg (56.3%)  | 80 %   | 3   |
| Grain | Briess - Pilsen Malt               | 2 kg (28.2%)  | 80.5 % | 2   |
| Grain | Weyermann - Melanoiden Malt        | 0.7 kg (9.9%) | 81 %   | 40  |
| Grain | Briess - Extra Special Malt        | 0.3 kg (4.2%) | 73 %   | 300 |
| Grain | Weyermann - Chocolate Wheat        | 0.1 kg (1.4%) | 74 %   | 788 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| munich classic | Wheat | Dry  | 12 g   | ---        |