

Rauch Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **33**
- SRM **20.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Wheat Malt, Dark | 2 kg (52.6%) | 79 % | 18 |
| Grain | Słód Wędzony Steinbach | 1.5 kg (39.5%) | 79 % | 10 |
| Grain | Special W | 0.25 kg (6.6%) | 77 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Lomik | 10 g | 60 min | 6.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 50 g | Mash | 15 min |