

# rauchweizenbock

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- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU ---
- SRM **11.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (58.1%)	80 %	3
Grain	Strzegom Monachijski typ II	3 kg (34.9%)	79 %	22
Grain	Melanoiden Malt	0.3 kg (3.5%)	80 %	39
Grain	Weyermann Caramunich 3	0.3 kg (3.5%)	76 %	150