

Smoked Imperial Weizen

- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **75**
- SRM **7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Malt Wędzony Czereśnią | 3.5 kg (41.7%) | 82 % | 10 |
| Grain | Pszeniczny | 4.3 kg (51.2%) | 85 % | 4 |
| Grain | Fiński pale cookie | 0.6 kg (7.1%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Polaris | 20 g | 75 min | 19 % |
| Boil | Warrior | 30 g | 75 min | 15.5 % |
| Boil | Chinook | 30 g | 5 min | 13 % |
| Boil | Puławski | 20 g | 0 min | 8.9 % |

Yeasts

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