

# TRIPLE RAUCHWEIZENBOCK

- Gravity **24 BLG**
- ABV **11 %**
- IBU **26**
- SRM **25.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **30 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **71C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.5 kg (27.5%)	81 %	6
Grain	Wędzony cherry, Briess	2 kg (22%)	80 %	15
Grain	Strzegom Monachijski typ II	2 kg (22%)	79 %	22
Grain	Weyermann - Carawheat	0.5 kg (5.5%)	77 %	97
Grain	Abbey Malt Weyermann	0.7 kg (7.7%)	75 %	45
Grain	Special B Malt	0.6 kg (6.6%)	65.2 %	315
Grain	Melanoiden Malt	0.25 kg (2.7%)	80 %	80
Grain	Biscuit Malt	0.25 kg (2.7%)	79 %	45
Grain	Carahell	0.3 kg (3.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	30 g	60 min	5.4 %
Boil	Perle	25 g	60 min	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WB-06	Ale	Dry	11 g	Safale