

# 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	---