

# 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