



RECIPES

WEIZENBOCK RAUCHBIER 10HL



STEP 1

LIQUOR

	LITRES
Final Kettle Vol	900
Beg Kettle Vol	1000
L:G	3.1
Mashing in Liquor	1077
Lauter	0
Sparge Liquor	223
Total Liquor	1300

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

100



STEP 2

MALT

Original Gravity/Plato	1,0785	19.0
BME (premised)	0.700	
Colour (Lovibond)	3 to 5	

EXTRACT (KG): 184.43

WEIGHT OF MALT (KG)

Oat Smoked Wheat Malt	200.03
Smoked Red X	66.56
Smoked Malt	65.70
Caramel Wheat Malt	13.35
TOTAL	345.64

TYPE OF MALT	% OF GRIST	EXTRACT (AS-IS)	YIELD	COLOUR (L)	COLOUR CONTRIBUTION
Oat Smoked Wheat Malt	0.577	0.760	0.532	2.8	2.7
Smoked Red X	0.192	0.760	0.532	12	3.8
Smoked Malt	0.192	0.770	0.539	2.8	0.9
Caramel Wheat Malt	0.038	0.750	0.525	45	2.8
TOTAL					10.3



TEMPERATURE

	°F	°C
Conversion Temp	149	65.0
Strike Temp	161	71.5
Sparge Temp	174	78.9

STEP TEMP DECOCTION

ACID REST @ 30°C

PROTEIN REST @ 40°C

SACCHARIFICATION @ 72°C

MASH OUT @ 76°C

SPARGE ACID

NONE

FONT LEGEND

Temp
Gravity/Brewing parameters
Water
Malts
Hops
Yeast



STEP 3

HOPS

Kettle Boil Time: 90 Min

Hop Additions: 1

IBUs: 32

Irish Moss @ 30 min before knock-out: 50 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Bobek (Styrian Goldings)	0.050	60.00	0.200	0.500	16.00	1440
					TOTAL	1440



STEP 4

YEAST

Yeast Type/Number	Munich Wheat
Fermentation Temp	20



NOTES

• Non-filtered