

# LALBREW® WEIZENBOCK RAUCHBIER 30L



STEP 1

## LIQUOR

	LITRES
Final Kettle Vol	27
Beg Kettle Vol	30
L:G	3.1
Mashing in Liquor	38
Lauter	0
Sparge Liquor	1
Total Liquor	39

EVAPORATION RATE

0.10

EVAPORATION AMOUNT

3



STEP 2

## MALT

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

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
<b>TOTAL</b>					<b>10.3</b>

EXTRACT (KG): 5.53

WEIGHT OF MALT (KG)

Oat Smoked Wheat Malt	6.00
Smoked Red X	2.00
Smoked Malt	1.97
Caramel Wheat Malt	0.40
<b>TOTAL</b>	<b>10.37</b>



## 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: 1.5 (1g per 20 l kettle full volume)

TYPE	ALPHA-ACID	BOIL TIME (MIN)	UTILISATION %	IBU (%)	IBU CONTRIBUTION	WEIGHT OF HOPS (G)
Bobek (Styarian Goldings)	0.050	60.00	0.200	0.500	16.00	43
					TOTAL	43



STEP 4

## YEAST

Yeast Type/Number	LalBrew® Munich
Fermentation Temp	20



## NOTES

• Non-filtered