

## #52 Weizenbock

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **31**
- SRM **27.4**
- Style **Weizenbock**

### 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 **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

### Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **20 min**
- Temp **73 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **24.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny ciemny	4.5 kg (55.9%)	75 %	18
Grain	Strzegom Monachijski typ II	3 kg (37.3%)	79 %	22
Grain	Strzegom Karmel 150	0.25 kg (3.1%)	75 %	150
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.1%)	73 %	1001
Grain	Strzegom Barwiący	0.05 kg (0.6%)	68 %	1300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	4.1 %
Boil	Marynka	10 g	60 min	10 %
Boil	Tradition	20 g	20 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min