

Kawowy Weizenbock

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **20.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **25.9 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (47.3%)	85 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (40.5%)	80 %	20
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.7%)	79 %	130
Grain	Fawcett - Czekoladowy	0.2 kg (2.7%)	73 %	1001
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.8%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa	250 g	Secondary	2 day(s)

Notes

- Warzone 22.02. Warka nr 40. Wyszło ok 23l 14.5 BLG. Do piwa dodane będzie 200-250g kawy metodą Cold Brew.
Kawa zmielona i trzymana do 2 dni (proporcja wody do kawy - 1:4). Dodane na 2 dni przed rozlewem.
Przy zlewaniu na cichą BLG 3 - 21l
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