

# Projekt Weizenbock Chmielony

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **51**
- SRM **6.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ I	2 kg (25%)	79 %	16
Grain	Viking Pale Ale malt	2 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Aroma (end of boil)	Oktawia	60 g	5 min	7.1 %
Aroma (end of boil)	Styrian Dragon	60 g	5 min	7.2 %
Whirlpool	Oktawia	60 g	1 min	7.1 %
Whirlpool	Styrian Dragon	60 g	1 min	7.2 %
Dry Hop	Oktawia	90 g	3 day(s)	7.1 %
Dry Hop	Styrian Dragon	90 g	3 day(s)	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11.5 g	AB Mauri