

Sierpinsky triangle - Weizenbock v.1.1

- Gravity **17.5 BLG**
- ABV ---
- IBU **24**
- SRM **19.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **40 min**
- Temp **68 C**, Time **20 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **68C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 4.5 kg (69.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.67 kg (10.3%) | 75 % | 150 |
| Grain | Strzegom Wiedeński | 0.33 kg (5.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.33 kg (5.1%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 0.67 kg (10.3%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Aroma (end of boil) | Hallertau | 30 g | 30 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |