

# Triple Coconut Weizenbock

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **21.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (49.2%)	80 %	4
Grain	Strzegom Monachijski typ II	2.15 kg (26.4%)	79 %	22
Grain	Strzegom Pilzneński	1.1 kg (13.5%)	80 %	4
Grain	Special B Malt	0.4 kg (4.9%)	65.2 %	315
Grain	Special W Malt	0.4 kg (4.9%)	65.2 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	22 g	60 min	12.4 %
Dry Hop	Sabro	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	1000 g	Secondary	7 day(s)
Flavor	Płatki dębowe amerykańskie średnioopiekane	50 g	Secondary	3 day(s)