

# Weizenbock

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **13.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Wheat Malt           | 3.5 kg (53.4%) | 83 %   | 5    |
| Grain | Strzegom Monachijski typ I  | 1 kg (15.3%)   | 79 %   | 16   |
| Grain | Viking Pilsner malt         | 1.5 kg (22.9%) | 82 %   | 4    |
| Grain | Strzegom Karmel 30          | 0.25 kg (3.8%) | 75 %   | 30   |
| Grain | Special B Malt              | 0.25 kg (3.8%) | 65.2 % | 315  |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (0.8%) | 74 %   | 1000 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga             | 17 g   | 60 min | 12.5 %     |
| Boil    | Lublin (Lubelski) | 15 g   | 5 min  | 4 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |       |        |                  |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 160 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|