

WEIZENBOCK

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **15.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **30 C**, Time **60 min**
- Temp **45 C**, Time **90 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **60 min** at **30C**
- Keep mash **90 min** at **45C**
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|--------|------|
| Grain | Pszeniczny | 3 kg (42.1%) | 85 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 2 kg (28.1%) | 82 % | 10 |
| Grain | Monachijski | 1 kg (14%) | 80 % | 16 |
| Grain | Special B Malt | 0.25 kg (3.5%) | 65.2 % | 315 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (1.1%) | 73 % | 1001 |
| Grain | Carahell | 0.3 kg (4.2%) | 77 % | 26 |
| Grain | Płatki pszeniczne | 0.5 kg (7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 150 ml | Fermentum Mobile |