

Weizenbock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **16.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **40.1 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------------------|----------------|-------|------|
| Grain | weyermann - pszeniczny ciemny | 5 kg (54.9%) | 75 % | 20 |
| Grain | Strzegom Monachijski typ I | 3.5 kg (38.5%) | 79 % | 16 |
| Grain | Carahell | 0.3 kg (3.3%) | 77 % | 26 |
| Grain | Strzegom Barwiący | 0.1 kg (1.1%) | 68 % | 1300 |
| Adjunct | łuska ryżowa | 0.2 kg (2.2%) | 1 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 90 min | 4 % |
| Boil | Centennial | 30 g | 10 min | 10.5 % |
| Boil | Magnum | 10 g | 30 min | 13.5 % |

Yeasts

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

| | | | | |
|------------------------|-------|-------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1000 ml | Fermentum Mobile |
| Mauribrew Weiss Y1433 | Wheat | Dry | 12 g | Mauribrew |

Notes

- Uzyskałem 30L , podzieliłem na 2 fermentory, 1 - 15BLG 20L FM41, 2- 15BLG ->2L wody->12blg-> 10L Mauribrew Weiss .Dosyc gęsty zasyp,mieszadło stało->prostownik,filtracja z łuskążywą przebiegła bardzo szybko.

Mega pijalne w temp pokojowej
Aug 12, 2017, 5:36 PM