

Weizenbock, Adam Wróbel (pieron) 15,4 BLG

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **16**
- SRM **5.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny | 5 kg (69.4%) | 85 % | 4 |
| Grain | Monachijski | 1.1 kg (15.3%) | 80 % | 16 |
| Grain | Pilzneński | 1.1 kg (15.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 800 ml | Fermentum Mobile |

Notes

- [https://www.wiki.piwo.org/Weizenbock,_Adam_Wróbel_\(pieron\)](https://www.wiki.piwo.org/Weizenbock,_Adam_Wróbel_(pieron))
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