Weizenbock

- Gravity **15.2 BLG**
- ABV **---**
- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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