

# Weizenbock I

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **19.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **46 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **50.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount           | Yield  | EBC |
|-------|-----------------------------|------------------|--------|-----|
| Grain | Pszeniczny                  | 3.7 kg (50.4%)   | 85 %   | 4   |
| Grain | Strzegom Monachijski typ II | 1.65 kg (22.5%)  | 79 %   | 22  |
| Grain | Pilzneński                  | 0.795 kg (10.8%) | 81 %   | 4   |
| Grain | Special B Malt              | 0.4 kg (5.4%)    | 65.2 % | 315 |
| Grain | special W Malt              | 0.4 kg (5.4%)    | 73 %   | 300 |
| Grain | Słód pszeniczny Bestmalz    | 0.4 kg (5.4%)    | 82 %   | 5   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski)     | 30 g   | 60 min | 5.7 %      |
| Boil    | Hallertauer Tradition | 15 g   | 45 min | 4 %        |
| Boil    | Hallertauer Tradition | 15 g   | 15 min | 4 %        |

## Yeasts

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

|                           |       |       |        |                  |
|---------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i<br>Banany | Wheat | Slant | 300 ml | Fermentum Mobile |
|---------------------------|-------|-------|--------|------------------|