

WEIZENBOCK

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **28**
- SRM **10.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **75C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4.25 kg (50%)	83 %	5
Grain	Viking Munich Malt	3 kg (35.3%)	78 %	18
Grain	Viking Munich Malt II	1 kg (11.8%)	78 %	24
Grain	Weyermann - Carawheat	0.25 kg (2.9%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	28 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	175 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Wirflocct	1 g	Boil	10 min