

- Gravity **15.7 BLG**
- ABV ---
- IBU **33**
- SRM **15.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.7 kg (46.6%)	85 %	6
Grain	Weyermann - Pale Wheat Malt	2.7 kg (46.6%)	85 %	4
Grain	Weyermann - Carafa II	0.05 kg (0.9%)	70 %	1150
Grain	Bestmalz - Cara Munich Type I	0.35 kg (6%)	75 %	90

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	45 min	15.1 %
Aroma (end of boil)	Waimea	20 g	15 min	15.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	50 ml	Fermentum Mobile