

## #34 Weizenbock

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **19**
- SRM **13.6**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **97 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **42 C**, Time **60 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **60 min** at **42C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pilzneński	1.1 kg (19%)	80 %	3
Grain	Słodownia Strzegom - pszeniczny	3 kg (51.7%)	83 %	3
Grain	Słodownia Strzegom - monachijski I	1 kg (17.2%)	79 %	12
Grain	Carahell	0.3 kg (5.2%)	75 %	24
Grain	Special B Malt	0.25 kg (4.3%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.7%)	74 %	787
Grain	Weyermann - Acidulated Malt (zakwaszający)	0.05 kg (0.9%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Marynka	15 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 - Gwoździe i banany	Ale	Culture	200 g	Fermentum Mobile