

Avalanche

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **25**
- SRM **15.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **45 C**, Time **90 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **90 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (58.8%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (23.5%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 1 kg (11.8%) | 80 % | 5 |
| Grain | Special w | 0.5 kg (5.9%) | 80 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 500 ml | Fermentum Mobile |