

David HasselBOCK

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **10.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg (51.9%)	79 %	22
Grain	Strzegom Wiedeński	1.85 kg (48.1%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	40 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Liquid	200 ml	Wyeast Labs

Notes

- Z 64 na 72 zostanie wykonana dekokcja. Odebrany w 20 minucie przerwy gęsty zacier zostanie podgrzany i zagotowany. Ciągłe mieszany będzie gotowany przez 20 minut. Potem wróci do zacieru głównego podgrzewając go.
Oct 20, 2017, 4:26 PM