

fruit weizenbock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **19.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 3.8 kg (59.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (31.3%) | 79 % | 22 |
| Grain | Special B Malt | 0.2 kg (3.1%) | 65.2 % | 315 |
| Grain | Special X Malt | 0.2 kg (3.1%) | 65.2 % | 400 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.1%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|-----------|-----------|
| Other | łuska ryżowa | 300 g | Mash | 10 min |
| Flavor | sok z wiśni i malin | 2000 g | Secondary | 10 day(s) |

Notes

- Po fermentacji burzliwej 11 litrów na fermentację cichą tygodniową i do butelek, kolejne 10 litrów na cichą z sokiem z wiśni i malin na co najmniej 2 tyg.
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