

## German G\*ano Weizenbock (by Dori)

---

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **19**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (70.7%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.1%)	79 %	22
Grain	Strzegom Pilzneński	1 kg (14.1%)	80 %	4
Grain	Strzegom pszenica prażona	0.07 kg (1%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	70 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11 g	Brewferm

### Notes

- Drożdże to trzecie pokolenie gęstwy z White IPA  
*May 12, 2018, 10:29 AM*
- Prażona pszenica trafia do zacieru po przerwie dekstrynującej (72)

Potem wygrzew do 76 i filtracja  
May 12, 2018, 2:41 PM