

Klosterbock

- Gravity **17.5 BLG**
- ABV ---
- IBU **22**
- SRM **22.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny ciemny	4 kg (54.1%)	76 %	16
Grain	Strzegom Monachijski typ II	3 kg (40.5%)	79 %	22
Grain	weyermann - caramunich	0.3 kg (4.1%)	70 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.4%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	0.5 ml	Fermentum Mobile