

Projekt Weizenbock Chmielony

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **51**
- SRM **6.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|------------|-------|-----|
| Grain | Pszeniczny | 4 kg (50%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 2 kg (25%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 2 kg (25%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 15.5 % |
| Aroma (end of boil) | Oktawia | 60 g | 5 min | 7.1 % |
| Aroma (end of boil) | Styrian Dragon | 60 g | 5 min | 7.2 % |
| Whirlpool | Oktawia | 60 g | 1 min | 7.1 % |
| Whirlpool | Styrian Dragon | 60 g | 1 min | 7.2 % |
| Dry Hop | Oktawia | 90 g | 3 day(s) | 7.1 % |
| Dry Hop | Styrian Dragon | 90 g | 3 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 11.5 g | AB Mauri |