

# weizenbock 1

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **18**
- SRM **15.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.5 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **48.1C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4 kg (44%)	85 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (22%)	80 %	20
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (11%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.6 kg (6.6%)	81 %	53
Grain	Weyermann - Vienna Malt	0.4 kg (4.4%)	81 %	8
Grain	Caramunich® typ I	0.4 kg (4.4%)	73 %	80
Grain	Weyermann - Carawheat	0.4 kg (4.4%)	77 %	97
Grain	Weyermann - Acidulated Malt	0.2 kg (2.2%)	80 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.1%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	20 g	60 min	1.7 %
Boil	Hallertau	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP380 - Hefeweizen IV Ale Yeast	Wheat	Liquid	50 ml	White Labs
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile