

Weizenbock 2022_04

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **18.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Pszeniczny | 3.8 kg (50%) | 85 % | 4 |
| Grain | Monachijski | 2 kg (26.3%) | 80 % | 16 |
| Grain | Pilzneński | 1 kg (13.2%) | 81 % | 4 |
| Grain | Special B Malt | 0.4 kg (5.3%) | 65.2 % | 315 |
| Grain | Weyermann Specjal W | 0.4 kg (5.3%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Perle | 24 g | 60 min | 7 % |
| Boil | Marynka | 24 g | 60 min | 10 % |
| Aroma (end of boil) | Perle | 8 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml | Fermentum Mobile |