

Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **14.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 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 **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Dark Wheat Malt | 5 kg (67.6%) | 85 % | 14 |
| Grain | Pilzneński | 1.3 kg (17.6%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.8%) | 79 % | 22 |
| Grain | Weyermann - Melanoiden Malt | 0.25 kg (3.4%) | 81 % | 53 |
| Grain | Carahell | 0.25 kg (3.4%) | 77 % | 26 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.4%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 250 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Fining | Whirlfloc | 2.5 g | Boil | 10 min |
| Water Agent | Calcium Chloride | 5 g | Mash | 60 min |
| Water Agent | NaCl | 2 g | Mash | 60 min |