

Weizenbock Jasny

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **18**
- SRM **5.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **42 C**, Time **40 min**
- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **40 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **40 min** at **42C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **70C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (60%)	85 %	4
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Pilzneński	1 kg (13.3%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	45 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	2500 ml	Fermentum Mobile