

#38 Weizenbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **16.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Wheat	4 kg (52.6%)	86.8 %	5
Grain	Strzegom Monachijski typ II	3 kg (39.5%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (6.6%)	76 %	150
Grain	chocolate fawcett	0.1 kg (1.3%)	60 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	60 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile