

CLASSIC WEIZENBOCK

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **17**
- SRM **16.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Weyermann - Dark Wheat Malt | 3 kg (37.5%) | 85 % | 14 |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (18.8%) | 85 % | 5 |
| Grain | Weyermann - Vienna Malt | 1 kg (12.5%) | 81 % | 8 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (12.5%) | 80 % | 20 |
| Grain | Pilzneński | 1 kg (12.5%) | 81 % | 4 |
| Grain | Simpsons - Crystal Medium | 0.25 kg (3.1%) | 74 % | 167 |
| Grain | Simpsons - Crystal Extra Dark | 0.25 kg (3.1%) | 74 % | 450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 40 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 150 ml | Fermentum Mobile |