

## Trick or treat

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- Gravity **19.1 BLG**
- ABV ---
- IBU **28**
- SRM **17.1**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **29.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.25 kg (30.6%)	80.5 %	2
Grain	Weyermann - Dark Wheat Malt	4.53 kg (61.6%)	85 %	14
Grain	Special B Malt	0.23 kg (3.1%)	65.2 %	315
Grain	Caramel/Crystal Malt - 40L	0.23 kg (3.1%)	74 %	79
Grain	Fawcett - Pale Chocolate	0.11 kg (1.5%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	45 g	60 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
bavarian wheat	Wheat	Slant	250 ml	Mangrove Jack's

### Notes

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