

Triple Coconut Weizenbock

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **21**
- SRM **21.9**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **24.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Pszeniczny | 4 kg (49.2%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.15 kg (26.4%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1.1 kg (13.5%) | 80 % | 4 |
| Grain | Special B Malt | 0.4 kg (4.9%) | 65.2 % | 315 |
| Grain | Special W Malt | 0.4 kg (4.9%) | 65.2 % | 300 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (1%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | lunga | 22 g | 60 min | 12.4 % |
| Dry Hop | Sabro | 100 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | Płatki kokosowe | 1000 g | Secondary | 7 day(s) |
| Flavor | Płatki dębowe amerykańskie średnioopiekane | 50 g | Secondary | 3 day(s) |