

WEIZENBOCK

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **22**
- SRM **11.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pszeniczny	4 kg (51.3%)	80 %	5
Grain	Weyermann - Monachijski I	3.5 kg (44.9%)	80 %	16
Grain	Weyermann - Melanoidowy	0.2 kg (2.6%)	75 %	70
Grain	Castlemalting - Special B	0.1 kg (1.3%)	77 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	60 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Lager	Liquid	2000 ml	---
starter				

Extras

Type	Name	Amount	Use for	Time
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Other	pożywka Wyeast	2.7 g	Boil	10 min
Other	łuska ryżowa	250 g	Mash	5 min

Notes

- Woda RO modyfikowana do wartości w PPM
Ca-70
Mg-5
Na-40
Cl-100
S04-50
HCO3-100
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