

# Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **17.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (54.1%)	85 %	4
Grain	Strzegom Monachijski typ I	0.65 kg (17.6%)	79 %	16
Grain	Strzegom Wiedeński	0.35 kg (9.5%)	79 %	10
Grain	Strzegom Pilzneński	0.5 kg (13.5%)	80 %	4
Grain	Special B Castle	0.15 kg (4.1%)	70 %	350
Grain	Weyermann - Carafa II	0.05 kg (1.4%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	120 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Water Agent	Kwas mlekowy	2 g	Mash	5 min
Dodatek do wody do wyladzania 2ml/12l wody				