

Weizenbock

- Gravity **19.3 BLG**
- ABV ---
- IBU **31**
- SRM **9.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 4.5 kg (62.5%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.2 kg (16.7%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 1 kg (13.9%) | 80 % | 4 |
| Grain | karmelowy 30 | 0.5 kg (6.9%) | 79 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11.6 % |
| Boil | Hallertau | 10 g | 15 min | 4.5 % |
| Boil | Perle | 10 g | 10 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|-------|
| Spice | ziarno rajske | 2 g | Boil | 0 min |
| Spice | anyż | 1 g | Boil | 0 min |