

# WEIZENBOCK

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **14.8**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount         | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Viking Wheat Malt                            | 4 kg (50.6%)   | 83 %  | 5   |
| Grain | Weyermann - Vienna Malt                      | 2 kg (25.3%)   | 81 %  | 8   |
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 1.2 kg (15.2%) | 80 %  | 25  |
| Grain | Weyermann - Carared                          | 0.5 kg (6.3%)  | 75 %  | 45  |
| Grain | czekoladowy<br>bruntal - soufflet            | 0.2 kg (2.5%)  | 65 %  | 800 |

## Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Aroma (end of boil) | Hersbrucker Spat | 20 g   | 10 min | 5.1 %      |
| Boil                | Marynka          | 40 g   | 60 min | 7.2 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |        |         |                  |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |
|------------------------|-------|--------|---------|------------------|

### Extras

| Type   | Name      | Amount | Use for | Time   |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 0.25 g | Boil    | 10 min |

### Notes

- Dekokt jednowarowy od 72C zawrotka do wygrzewu.  
*Sep 9, 2024, 6:12 PM*