

# WeizenBock I

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **14**
- SRM **18.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **51 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **51C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (65.2%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (14.5%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.5%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (2.9%)	79 %	130
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile
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