

Weizenbock II

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **21**
- SRM **17.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (49%)	81 %	6
Grain	BESTMALZ - Best Minich	2.9 kg (40.6%)	80.5 %	16
Grain	Caramunich® typ I	0.6 kg (8.4%)	73 %	80
Grain	Weyermann - Pszeniczny Czekoladowy	0.15 kg (2.1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	9.2 %

Yeasts

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