

# XWB

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **17.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aromatic Malt	0.25 kg (6.3%)	78 %	51
Grain	Weyermann pszeniczny jasny	1.5 kg (37.5%)	80 %	6
Grain	Strzegom Monachijski typ I	2 kg (50%)	79 %	16
Grain	Słód Special X	0.25 kg (6.3%)	82 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	5 g	60 min	7.6 %
Boil	Mandarina Bavaria	5 g	45 min	7.6 %
Boil	Mandarina Bavaria	5 g	30 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	5 g	15 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	5 g	5 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Spice	kardamon 3 ziarna	3 g	Boil	10 min
Flavor	skórka z 1 pomarańczy	10 g	Boil	10 min
Spice	cynamon 1.5 laski	1.5 g	Boil	10 min
Spice	imbir mielony 1/3 łyżeczki	1 g	Boil	10 min
Spice	gałka muskatołowa 0,5 startej świeżej	0.5 g	Boil	10 min
Spice	goździki 10 szt	10 g	Boil	10 min
Spice	ziele angielskie 6 szt	6 g	Boil	10 min
Spice	cukier z wanilia i kardamonem 0,5 łyżeczki	0.5 g	Boil	10 min