25/25 Weizenbock

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **18**
- SRM **5.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **4 %**
- Size with trub loss **46.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **51.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **48.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **35.5 liter(s)** of **76C** water or to achieve **51.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński - Mep©Pilsner	7.5 kg *(46.7%)*	81 %	4
Grain	Słód pszeniczny - Mep©Wheat	8.55 kg *(53.3%)*	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Sb 33	Wheat	Slant	540 ml	---