weizenbock

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **38**
- SRM **20.8**
- 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 **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(26%)*	80 %	4
Grain	Strzegom Monachijski typ I	2 kg *(26%)*	79 %	15
Grain	Strzegom Pszeniczny	3 kg *(39%)*	81 %	6
Grain	Melanoidynowy (BestMalz)	0.5 kg *(6.5%)*	75 %	70
Grain	Chocolate (Fawcett)	0.2 kg *(2.6%)*	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	1000 ml	Fermentum Mobile