

- Gravity **15.7 BLG**
- ABV ---
- IBU **33**
- SRM **15.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.7 kg (46.6%) | 85 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 2.7 kg (46.6%) | 85 % | 4 |
| Grain | Weyermann - Carafa II | 0.05 kg (0.9%) | 70 % | 1150 |
| Grain | Bestmalz - Cara Munich Type I | 0.35 kg (6%) | 75 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Waimea | 10 g | 45 min | 15.1 % |
| Aroma (end of boil) | Waimea | 20 g | 15 min | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 50 ml | Fermentum Mobile |