

## #25 Weizenbock

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- Gravity **14.7 BLG**
- ABV ---
- IBU **34**
- SRM **19.8**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (16.1%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.1%)	79 %	16
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Weyermann - pszeniczny ciemny	3 kg (48.4%)	80 %	50
Grain	Weyermann pszeniczny jasny	1 kg (16.1%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile