

# fruit weizenbock

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **19.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny                  | 3.8 kg (59.4%) | 85 %   | 4   |
| Grain | Strzegom Monachijski typ II | 2 kg (31.3%)   | 79 %   | 22  |
| Grain | Special B Malt              | 0.2 kg (3.1%)  | 65.2 % | 315 |
| Grain | Special X Malt              | 0.2 kg (3.1%)  | 65.2 % | 400 |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.1%)  | 68 %   | 601 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Admiral | 15 g   | 60 min | 15.7 %     |

## Yeasts

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

## Extras

| Type   | Name                | Amount | Use for   | Time      |
|--------|---------------------|--------|-----------|-----------|
| Other  | łuska ryżowa        | 300 g  | Mash      | 10 min    |
| Flavor | sok z wiśni i malin | 2000 g | Secondary | 10 day(s) |

## Notes

- Po fermentacji burzliwej 11 litrów na fermentację cichą tygodniową i do butelek, kolejne 10 litrów na cichą z sokiem z wiśni i malin na co najmniej 2 tyg.  
*Jan 7, 2019, 7:29 AM*