

# WEIZENBOCK

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **15.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **30 C**, Time **60 min**
- Temp **45 C**, Time **90 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **60 min** at **30C**
- Keep mash **90 min** at **45C**
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (42.1%)	85 %	4
Grain	Viking Malt Wędzony Czereśnią	2 kg (28.1%)	82 %	10
Grain	Monachijski	1 kg (14%)	80 %	16
Grain	Special B Malt	0.25 kg (3.5%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.08 kg (1.1%)	73 %	1001
Grain	Carahell	0.3 kg (4.2%)	77 %	26
Grain	Płatki pszeniczne	0.5 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile