

Weizenbock

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **37**
- SRM **17.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **47.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (55.7%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (27.9%)	79 %	16
Grain	Strzegom Pilzneński	0.3 kg (8.4%)	80 %	4
Grain	Special B Malt	0.25 kg (7%)	65.2 %	315
Grain	Strzegom pszenica prażona	0.04 kg (1.1%)	1 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	32 g	55 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	15 min