

# Weizenbock

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **11**
- SRM **23.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **44.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **34.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (22.2%)	80 %	4
Grain	Pszeniczny	6 kg (60.4%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.1%)	79 %	22
Grain	Strzegom Karmel 30	0.3 kg (3%)	75 %	30
Grain	Fawcett - Pale Chocolate	0.18 kg (1.8%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.5%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	35 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	350 ml	Fermentum Mobile