

# Weizenbock

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- Gravity **19.3 BLG**
- ABV ---
- IBU **31**
- SRM **9.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **79C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny        | 4.5 kg (62.5%) | 81 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.2 kg (16.7%) | 79 %  | 16  |
| Grain | Strzegom Pilzneński        | 1 kg (13.9%)   | 80 %  | 4   |
| Grain | karmelowy 30               | 0.5 kg (6.9%)  | 79 %  | 30  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | lunga     | 25 g   | 60 min | 11.6 %     |
| Boil    | Hallertau | 10 g   | 15 min | 4.5 %      |
| Boil    | Perle     | 10 g   | 10 min | 7 %        |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1 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  |
|-------|---------------|--------|---------|-------|
| Spice | ziarno rajske | 2 g    | Boil    | 0 min |
| Spice | anyż          | 1 g    | Boil    | 0 min |