

# Wajcenboczek

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **25**
- SRM **20.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **48 C**, Time **0 min**
- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **53.4C**
- Add grains
- Keep mash **0 min** at **48C**
- Keep mash **90 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny IREKS	3.4 kg (42.8%)	80 %	6
Grain	Orkiszowy	0.5 kg (6.3%)	80 %	5
Grain	Wiedeński IREKS	1.5 kg (18.9%)	75 %	10
Grain	Monachijski IREKS	1.2 kg (15.1%)	78 %	15
Grain	Pilzneński	0.5 kg (6.3%)	80 %	5
Grain	Melanoiden Malt	0.4 kg (5%)	80 %	45
Grain	Strzegom Karmel 600	0.25 kg (3.1%)	68 %	600
Grain	Strzegom Karmel 150	0.1 kg (1.3%)	75 %	150
Grain	Pszeniczny Czekoladowy	0.1 kg (1.3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Weihenstephan Weizen	Ale	Liquid	100 ml	Wyeast Labs
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