

weizen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **4.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|---------------|-------|-----|
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5 kg (76.9%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 7 % |
| Boil | Junga | 20 g | 30 min | 10.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 10 ml | Fermentum Mobile |