

Weizenbock 15.03

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **18**
- SRM **6.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **44 C**, Time **30 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (46.1%)	82 %	4
Grain	Pszeniczny	3.4 kg (44.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.6%)	75 %	30
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	4.3 %
Boil	Hersbrucker	30 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Culture	1200 g	Fermentum Mobile