

WeizenBock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **9.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny ciemny | 3.6 kg (51.4%) | 80 % | 16 |
| Grain | Monachijski | 3 kg (42.9%) | 80 % | 16 |
| Grain | Carahell | 0.4 kg (5.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Magnum | 20 g | 90 min | 13.5 % |
| Boil | Lublin (Lubelski) | 20 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|-----------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 297.62 ml | Fermentum Mobile |

Notes

- Receptura Anteksa z wiki.org
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