

# Weizenbock

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **13.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.9 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (53.4%)	83 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.3%)	79 %	16
Grain	Viking Pilsner malt	1.5 kg (22.9%)	82 %	4
Grain	Strzegom Karmel 30	0.25 kg (3.8%)	75 %	30
Grain	Special B Malt	0.25 kg (3.8%)	65.2 %	315
Grain	Weyermann - Chocolate Wheat	0.05 kg (0.8%)	74 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	17 g	60 min	12.5 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	160 ml	Fermentum Mobile
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