

# Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **23**
- SRM **14.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Weyermann - Dark Wheat Malt      | 5 kg (67.6%)   | 85 %  | 14   |
| Grain | Pilzneński                       | 1.3 kg (17.6%) | 81 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 0.5 kg (6.8%)  | 79 %  | 22   |
| Grain | Weyermann - Melanoiden Malt      | 0.25 kg (3.4%) | 81 %  | 53   |
| Grain | Carahell                         | 0.25 kg (3.4%) | 77 %  | 26   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.4%)  | 73 %  | 1001 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 25 g   | 60 min | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                        |       |       |        |                  |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 250 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|

### Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Fining      | Whirlfloc        | 2.5 g  | Boil    | 10 min |
| Water Agent | Calcium Chloride | 5 g    | Mash    | 60 min |
| Water Agent | NaCl             | 2 g    | Mash    | 60 min |