

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	Iunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	250 ml	Fermentum Mobile
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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