

# Weizenbock I

- Gravity **18.4 BLG**
- ABV ---
- IBU **22**
- SRM **19.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **46 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **50.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.7 kg (50.4%)	85 %	4
Grain	Strzegom Monachijski typ II	1.65 kg (22.5%)	79 %	22
Grain	Pilznieński	0.795 kg (10.8%)	81 %	4
Grain	Special B Malt	0.4 kg (5.4%)	65.2 %	315
Grain	special W Malt	0.4 kg (5.4%)	73 %	300
Grain	Słód pszeniczny Bestmalz	0.4 kg (5.4%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	5.7 %
Boil	Hallertauer Tradition	15 g	45 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile
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