

WEIZENBOCK TEST #1

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **17.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.8 kg (51.1%)	82 %	5
Grain	Strzegom Wiedeński	0.9 kg (25.6%)	79 %	10
Grain	Monachijski	0.45 kg (12.8%)	80 %	16
Grain	Fawcett - Crystal	0.07 kg (2%)	70 %	160
Grain	Special B Malt	0.1 kg (2.8%)	65.2 %	315
Grain	Fawcett - Pale Chocolate	0.1 kg (2.8%)	71 %	600
Grain	Żytni	0.1 kg (2.8%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	60 min	2.9 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Hallertau Spalt Select	10 g	30 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile