

XWB

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **21**
- SRM **17.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Aromatic Malt | 0.25 kg (6.3%) | 78 % | 51 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (37.5%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (50%) | 79 % | 16 |
| Grain | Słód Special X | 0.25 kg (6.3%) | 82 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 5 g | 60 min | 7.6 % |
| Boil | Mandarina Bavaria | 5 g | 45 min | 7.6 % |
| Boil | Mandarina Bavaria | 5 g | 30 min | 7.6 % |
| Aroma (end of boil) | Mandarina Bavaria | 5 g | 15 min | 7.6 % |
| Aroma (end of boil) | Mandarina Bavaria | 5 g | 5 min | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|---------|--------|
| Spice | kardamon 3 ziarna | 3 g | Boil | 10 min |
| Flavor | skórka z 1 pomarańczy | 10 g | Boil | 10 min |
| Spice | cynamon 1.5 laski | 1.5 g | Boil | 10 min |
| Spice | imbir mielony 1/3 łyżeczki | 1 g | Boil | 10 min |
| Spice | gałka muskatołowa 0,5 startej świeżej | 0.5 g | Boil | 10 min |
| Spice | goździki 10 szt | 10 g | Boil | 10 min |
| Spice | ziele angielskie 6 szt | 6 g | Boil | 10 min |
| Spice | cukier z wanilia i kardamonem 0,5 łyżeczki | 0.5 g | Boil | 10 min |