

# Avalanche

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **25**
- SRM **15.4**
- 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 **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **45 C**, Time **90 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **90 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount        | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Pszeniczny                     | 5 kg (58.8%)  | 85 %  | 4   |
| Grain | Strzegom<br>Monachijski typ II | 2 kg (23.5%)  | 79 %  | 22  |
| Grain | Viking Pale Ale malt           | 1 kg (11.8%)  | 80 %  | 5   |
| Grain | Special w                      | 0.5 kg (5.9%) | 80 %  | 300 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 30 g   | 60 min | 11 %       |

## Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 500 ml | Fermentum Mobile |