

Weizenbock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **17.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (44.1%)	82 %	4
Grain	Pale Ale	2 kg (29.4%)	80 %	5
Grain	Monachijski typ II	1 kg (14.7%)	79 %	22
Grain	karmell-aromamalz	0.3 kg (4.4%)	--- %	300
Adjunct	Płatki pszenne błyskawiczne	0.3 kg (4.4%)	1 %	---
Grain	Extra black	0.1 kg (1.5%)	65 %	1400
Adjunct	łuska ryżowa	0.1 kg (1.5%)	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	50 min	9.5 %
Aroma (end of boil)	Centennial	20 g	10 min	8.5 %
Aroma (end of boil)	Centennial	10 g	0 min	8.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Flavor	Kandyzowana skórka pomarańczy	100 g	Boil	10 min