

fruit weizenbock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **21**
- SRM **19.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.8 kg (59.4%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Special B Malt	0.2 kg (3.1%)	65.2 %	315
Grain	Special X Malt	0.2 kg (3.1%)	65.2 %	400
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	15.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	300 g	Mash	10 min
Flavor	sok z wiśni i malin	2000 g	Secondary	10 day(s)

Notes

- Po fermentacji burzliwej 11 litrów na fermentację cichą tygodniową i do butelek, kolejne 10 litrów na cichą z sokiem z wiśni i malin na co najmniej 2 tyg.
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