

German G*ano Weizenbock (by Dori)

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **19**
- SRM **10.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.3 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|------|
| Grain | Pszeniczny | 5 kg (70.7%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.1%) | 79 % | 22 |
| Grain | Strzegom Pilzneński | 1 kg (14.1%) | 80 % | 4 |
| Grain | Strzegom pszenica prażona | 0.07 kg (1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 70 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 11 g | Brewferm |

Notes

- Drożdże to trzecie pokolenie gęstwy z White IPA
May 12, 2018, 10:29 AM
- Prażona pszenica trafia do zacieru po przerwie dekstrynującej (72)

Potem wygrzew do 76 i filtracja
May 12, 2018, 2:41 PM