

# imperial weizen

- Gravity **20.9 BLG**
- ABV ---
- IBU **39**
- SRM **11.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **49.5C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (45.5%)	85 %	4
Grain	Pilzneński	3 kg (39%)	81 %	4
Grain	Biscuit Malt	0.8 kg (10.4%)	79 %	45
Grain	Strzegom Karmel 30	0.4 kg (5.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Aroma (end of boil)	Citra	10 g	20 min	12 %
Aroma (end of boil)	Galaxy	10 g	20 min	15 %
Aroma (end of boil)	Jarrylo	10 g	20 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
MauriBrew WEISS - Y1433	Wheat	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min

### Notes

- Filtracja była niezbyt udana- słaba wydajność.  
*Nov 19, 2015, 7:03 PM*