

# jasny weizenbock

- Gravity **18 BLG**
- ABV ---
- IBU **28**
- SRM **7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **42 C**, Time **90 min**
- Temp **40 C**, Time **67 min**
- Temp **20 C**, Time **72 min**
- Temp **5 C**, Time **76 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **2.5C**
- Add grains
- Keep mash **76 min** at **5C**
- Keep mash **72 min** at **20C**
- Keep mash **67 min** at **40C**
- Keep mash **90 min** at **42C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (25%)	81 %	4
Grain	Strzegom pszeniczny	2 kg (50%)	--- %	6
Grain	Monachijski	1 kg (25%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	17 g	45 min	11 %
Dry Hop	Nelson Sauvín	50 g	7 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	125 ml	Fermentum Mobile