

# Weizenbock

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- Gravity **17.7 BLG**
- ABV ---
- IBU **23**
- SRM **12.2**
- Style **Weizenbock**

## 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **45 C**, Time **60 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **60 min** at **45C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (63.5%)	85 %	4
Grain	Pilzneński	1 kg (15.9%)	81 %	4
Grain	Strzegom Monachijski typ II	0.2 kg (3.2%)	79 %	22
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.6%)	73 %	1001
Grain	Strzegom Wiedeński	1 kg (15.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	10.6 %
Boil	Saaz (Czech Republic)	30 g	5 min	2.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	100 ml	Fermentum Mobile

## Notes

- Pierwsza przerwa tylko na słodzie pszenicznym  
*Feb 12, 2017, 1:41 PM*