

# WeizenBock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **9.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **44C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **72C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny	3.6 kg (51.4%)	80 %	16
Grain	Monachijski	3 kg (42.9%)	80 %	16
Grain	Carahell	0.4 kg (5.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	90 min	13.5 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	297.62 ml	Fermentum Mobile

## Notes

- Receptura Anteksa z wiki.org  
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