

Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **13.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **47.9C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Wheat Malt | 3.5 kg (53.4%) | 83 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.3%) | 79 % | 16 |
| Grain | Viking Pilsner malt | 1.5 kg (22.9%) | 82 % | 4 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.8%) | 75 % | 30 |
| Grain | Special B Malt | 0.25 kg (3.8%) | 65.2 % | 315 |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (0.8%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Iunga | 17 g | 60 min | 12.5 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 160 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|