

Weizenbock

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **18**
- SRM **12.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **30 C**, Time **60 min**
- Temp **45 C**, Time **5 min**
- Temp **42 C**, Time **90 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **31.4C**
- Add grains
- Keep mash **60 min** at **30C**
- Keep mash **90 min** at **42C**
- Keep mash **5 min** at **45C**
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.1 kg (62.5%)	85 %	4
Grain	Pilzneński	1.2 kg (14.7%)	81 %	4
Grain	Monachijski	1.1 kg (13.5%)	80 %	16
Grain	Carahell	0.35 kg (4.3%)	77 %	26
Grain	Special B Malt	0.3 kg (3.7%)	65.2 %	315
Grain	Weyermann - Carawheat	0.11 kg (1.3%)	77 %	97

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP351 - Bavarian Weizen Yeast	Wheat	Liquid	35 ml	White Labs
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Notes

- Zacieranie:
 - 30 st.: pilznieński + monachijski
 - 45 st.: zasyp pszenicznego
 - 42 st.: ferulikowa
 - 67 st.: dodanie Carahell
 - 72 st.: dekstrynująca, dodanie special B
 - 76 st.: dodanie Carawheat i filtracja
- Fermentacja burzliwa: min 10 dni, 20 st.
Fermentacja cicha: ok. 20 dni, 20 st.
Refermentacja w butelkach ok. 3 m-ce (ok. 5g glukozy/but)
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