

Weizenbock 2022_04

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **37**
- SRM **18.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.8 kg (50%)	85 %	4
Grain	Monachijski	2 kg (26.3%)	80 %	16
Grain	Pilzneński	1 kg (13.2%)	81 %	4
Grain	Special B Malt	0.4 kg (5.3%)	65.2 %	315
Grain	Weyermann Specjal W	0.4 kg (5.3%)	68 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	24 g	60 min	7 %
Boil	Marynka	24 g	60 min	10 %
Aroma (end of boil)	Perle	8 g	20 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	10 ml	Fermentum Mobile