

Weizenbock 30l

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **23**
- SRM **17.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **37.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.6 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.1 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5.5 kg (51.6%)	81 %	6
Grain	Strzegom Monachijski typ I	3 kg (28.2%)	79 %	16
Grain	Strzegom Pilzneński	1.5 kg (14.1%)	80 %	4
Grain	Strzegom Karmel 600	0.3 kg (2.8%)	68 %	601
Grain	Strzegom Karmel 300	0.35 kg (3.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile