

Weizenbock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **17.7**
- 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 **20 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **20 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **47.6C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **20 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|---------------|-------|------|
| Grain | Pszeniczny | 3 kg (44.1%) | 82 % | 4 |
| Grain | Pale Ale | 2 kg (29.4%) | 80 % | 5 |
| Grain | Monachijski typ II | 1 kg (14.7%) | 79 % | 22 |
| Grain | karmell-aromamalz | 0.3 kg (4.4%) | --- % | 300 |
| Adjunct | Płatki pszenne błyskawiczne | 0.3 kg (4.4%) | 1 % | --- |
| Grain | Extra black | 0.1 kg (1.5%) | 65 % | 1400 |
| Adjunct | Łuska ryżowa | 0.1 kg (1.5%) | 1 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | lunga | 30 g | 50 min | 9.5 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 8.5 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 8.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
| Flavor | Kandyzowana skórka pomarańczy | 100 g | Boil | 10 min |