

WEIZENBOCK

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **14.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **42.9C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	4 kg (50.6%)	83 %	5
Grain	Weyermann - Vienna Malt	2 kg (25.3%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1.2 kg (15.2%)	80 %	25
Grain	Weyermann - Carared	0.5 kg (6.3%)	75 %	45
Grain	czekoladowy bruntal - soufflet	0.2 kg (2.5%)	65 %	800

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Hersbrucker Spat	20 g	10 min	5.1 %
Boil	Marynka	40 g	60 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.25 g	Boil	10 min

Notes

- Dekokt jednowarowy od 72C zawrotka do wygrzewu.
Sep 9, 2024, 6:12 PM