

# Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **22**
- SRM **17.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42.4 liter(s)**
- Total mash volume **56.5 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **42.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **22.3 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	7 kg (49.6%)	81 %	6
Grain	Strzegom Pilzneński	3.4 kg (24.1%)	80 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (17.7%)	79 %	22
Grain	Special B Malt	0.5 kg (3.5%)	65.2 %	315
Grain	Karmelowy Pszeniczny Strzegom	0.6 kg (4.2%)	79 %	130
Grain	Strzegom Barwiący	0.12 kg (0.8%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	60 g	60 min	4.5 %
Boil	Marynka	30 g	60 min	7 %

## Yeasts

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