

Weizenbock I

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **19.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **46 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **50.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|------------------|--------|-----|
| Grain | Pszeniczny | 3.7 kg (50.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.65 kg (22.5%) | 79 % | 22 |
| Grain | Pilzneński | 0.795 kg (10.8%) | 81 % | 4 |
| Grain | Special B Malt | 0.4 kg (5.4%) | 65.2 % | 315 |
| Grain | special W Malt | 0.4 kg (5.4%) | 73 % | 300 |
| Grain | Słód pszeniczny Bestmalz | 0.4 kg (5.4%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 5.7 % |
| Boil | Hallertauer Tradition | 15 g | 45 min | 4 % |
| Boil | Hallertauer Tradition | 15 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |
|------------------------|-------|-------|--------|------------------|