

Weizenbock v2

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **27**
- SRM **15.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.9 kg (45.8%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (24.1%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (24.1%)	79 %	10
Grain	Special B Castle	0.25 kg (6%)	70 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	20 g	60 min	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Other	Łuska ryżowa	50 g	Mash	15 min
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