

Weizenbock Twój Browar

- Gravity **20 BLG**
- ABV ---
- IBU **21**
- SRM **32.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **45 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **48.2C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.87 kg (50.1%)	81 %	6
Grain	Strzegom Monachijski typ II	2.2 kg (28.5%)	79 %	22
Grain	Strzegom Pilzneński	1.1 kg (14.2%)	80 %	4
Grain	Strzegom Karmel 600	0.55 kg (7.1%)	68 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	1 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gazdowa pszeniczne	Wheat	Dry	10 g	Gazdowa

Notes

- 8g na litr
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