

# Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **17.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny                 | 2 kg (54.1%)    | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.65 kg (17.6%) | 79 %  | 16  |
| Grain | Strzegom Wiedeński         | 0.35 kg (9.5%)  | 79 %  | 10  |
| Grain | Strzegom Pilzneński        | 0.5 kg (13.5%)  | 80 %  | 4   |
| Grain | Special B Castle           | 0.15 kg (4.1%)  | 70 %  | 350 |
| Grain | Weyermann - Carafa II      | 0.05 kg (1.4%)  | 70 %  | 837 |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 30 g   | 60 min | 5.3 %      |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 120 ml | Fermentum Mobile |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|                                             |              |     |      |       |
|---------------------------------------------|--------------|-----|------|-------|
| Water Agent                                 | Kwas mlekowy | 2 g | Mash | 5 min |
| Dodatek do wody do wysładzania 2ml/12l wody |              |     |      |       |