

#38 Weizenbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **22**
- SRM **16.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **61C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Malteurop Wheat | 4 kg (52.6%) | 86.8 % | 5 |
| Grain | Strzegom Monachijski typ II | 3 kg (39.5%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.5 kg (6.6%) | 76 % | 150 |
| Grain | chocolate fawcett | 0.1 kg (1.3%) | 60 % | 1200 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |