

3# Weizenbock

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **30**
- SRM **21.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (58.1%)	82 %	5
Grain	Viking Munich Malt	1 kg (23.3%)	78 %	18
Grain	Viking Pilsner malt	0.5 kg (11.6%)	82 %	4
Grain	Strzegom Karmel 600	0.3 kg (7%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	40 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	6 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Laska wanilii	10 g	Mash	10 min
Spice	Rodzynki	100 g	Mash	20 min