

#35 Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **32**
- SRM **15.9**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **57.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (42.3%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (11.3%)	60 %	3
Grain	Strzegom Pilzneński	1.2 kg (33.8%)	80 %	4
Grain	Special B Malt	0.15 kg (4.2%)	65.2 %	315
Grain	Abbey Castle	0.15 kg (4.2%)	80 %	45
Grain	Strzegom Karmel 300	0.15 kg (4.2%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	50 min	18.1 %
Whirlpool	Callista	30 g	1 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	500 ml	Fermentis