

# BS51 WEIZENBOCK

---

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **25**
- SRM **17.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **3 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (63.2%)	85 %	4
Grain	Monachijski	1.1 kg (17.4%)	80 %	16
Grain	Karmelowy Czerwony	1.1 kg (17.4%)	75 %	60
Grain	Jęczmień palony	0.13 kg (2.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	22 g	70 min	5.5 %
Boil	Sybilla	20 g	15 min	5.5 %
Aroma (end of boil)	Sybilla	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	300 ml	Safbrew

## Notes

- Gotowanie - 70min  
*Oct 28, 2020, 11:57 AM*