

TRIPLERAUCHWEIZENBOCK

- Gravity **24 BLG**
- ABV **11 %**
- IBU **26**
- SRM **25.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **36.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **71 C**, Time **30 min**

Mash step by step

- Heat up **27.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **71C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Strzegom Pszeniczny | 2.5 kg (27.5%) | 81 % | 6 |
| Grain | Wędzony cherry, Briess | 2 kg (22%) | 80 % | 15 |
| Grain | Strzegom Monachijski typ II | 2 kg (22%) | 79 % | 22 |
| Grain | Weyermann - Carawheat | 0.5 kg (5.5%) | 77 % | 97 |
| Grain | Abbey Malt Weyermann | 0.7 kg (7.7%) | 75 % | 45 |
| Grain | Special B Malt | 0.6 kg (6.6%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 0.25 kg (2.7%) | 80 % | 80 |
| Grain | Biscuit Malt | 0.25 kg (2.7%) | 79 % | 45 |
| Grain | Carahell | 0.3 kg (3.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 5.4 % |
| Boil | Perle | 25 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WB-06 | Ale | Dry | 11 g | Safale |