

# WeizenBock - 03.2020

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **12.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.5 kg (66.3%)	85 %	4
Grain	Strzegom Monachijski typ II	1 kg (12%)	79 %	22
Grain	Pilzneński	0.7 kg (8.4%)	81 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (1.2%)	80 %	6
Grain	Strzegom Monachijski typ I	0.2 kg (2.4%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.3 kg (3.6%)	68 %	400
Grain	Viking Pale Ale malt	0.5 kg (6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	70 min	5 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12.32 g	Safbrew