

Weizenbock #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **15**
- SRM **16.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.9 kg (26.8%)	81 %	4
Grain	Monachijski	1.5 kg (21.1%)	80 %	16
Grain	Pszeniczny	3 kg (42.3%)	85 %	4
Grain	Strzegom Karmel 150	0.5 kg (7%)	75 %	150
Grain	Strzegom Karmel 600	0.2 kg (2.8%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Liquid	10 ml	Wyeast Labs