

# Weizenbock 1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **7.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pszoniczny          | 1.74 kg (70.7%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 0.72 kg (29.3%) | 80 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 20 g   | 30 min | 5.4 %      |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 3638<br>Bavarian Wheat | Ale  | Liquid | 900 ml | Wyeast Labs |