

WeizenBock 19 Blg

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **21.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **46 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **50.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (47.1%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (23.5%)	79 %	22
Grain	Pilzneński	1.5 kg (17.6%)	81 %	4
Grain	Special B Malt	0.5 kg (5.9%)	65.2 %	315
Grain	special W Malt	0.5 kg (5.9%)	73 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Hallertauer Tradition	10 g	45 min	4 %
Boil	Hallertauer Tradition	20 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis

Notes

- W 46 stopniach zacierać pszenicę, po 25' dodać monachijski i pilzneński i podgrzać do 64 stopni
Po podgrzaniu do 72 stopni, dodać specjale
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