

Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **20.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.7 kg (24.1%)	79 %	16
Grain	Pszeniczny	3 kg (42.6%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (14.2%)	80 %	5
Grain	Brown Malt (British Chocolate)	0.7 kg (9.9%)	70 %	128
Grain	Biscuit Malt	0.5 kg (7.1%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.1%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	13 %
Boil	Nugget	20 g	20 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12 g	Mauribrew