

# Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **27**
- SRM **19**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **28.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny	5 kg (53.3%)	79 %	14
Grain	Strzegom Wiedeński	3.5 kg (37.3%)	79 %	10
Grain	Caramunich® typ I	0.5 kg (5.3%)	73 %	80
Grain	Weyermann - Carapils	0.2 kg (2.1%)	78 %	4
Grain	Strzegom pszenica prażona	0.18 kg (1.9%)	70 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Liquid	100 ml	Wyeast Labs

Drożdże namnożone w starterze 1,5 l 10 Blg.