

# Weizenbock

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **14.9**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (63%)	85 %	4
Grain	Strzegom Monachijski typ II	1.4 kg (22%)	79 %	22
Grain	Pilzneński	0.6 kg (9.4%)	81 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3.9%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.4 %
Boil	Lublin (Lubelski)	10 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	120 ml	Safbrew

## Notes

- Zacieranie w 44\* tylko sam słód pszeniczny.  
*Nov 11, 2019, 10:09 PM*