

# Weizenbock

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **18**
- SRM **13.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **40 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **5 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **74C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	3 kg (42.3%)	81 %	8
Grain	Pszeniczny	2 kg (28.2%)	85 %	4
Grain	Weyermann - Dark Wheat Malt	1 kg (14.1%)	85 %	14
Grain	Bestmalz Red X	1 kg (14.1%)	79 %	30
Grain	Weyermann - Dehusked Carafa II	0.1 kg (1.4%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	120 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	800 ml	Wyeast Labs