

# Weizenbock

- Gravity **17.7 BLG**
- ABV ---
- IBU **37**
- SRM **7.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **55 C**, Time **15 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.6 kg (36.4%)	79 %	10
Grain	Pszeniczny	2.4 kg (54.5%)	85 %	4
Grain	Weyermann - Carapils	0.4 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	56 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa WB11	Wheat	Slant	120 ml	Gozdawa

## Notes

- Zacieranie jeden wieczór, następnego dnia gotowanie bo to straszliwy potwór.  
Zadać gęstwą z Waizena WB11.  
*Jan 10, 2017, 2:48 PM*