

Weizenbock

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **26**
- SRM **15.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4.3 kg (55.5%)	81 %	6
Grain	Strzegom Monachijski typ I	2.25 kg (29%)	79 %	16
Grain	Strzegom Monachijski typ II	1.1 kg (14.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1.3%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	60 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	200 ml	---