

## weizenbock v.2

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- Gravity **19.3 BLG**
- ABV ---
- IBU **16**
- SRM **15.7**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **22.3 liter(s)**

### Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **14 min**
- Temp **62 C**, Time **38 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.3 liter(s)** of strike water to **50.7C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **14 min** at **55C**
- Keep mash **38 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.55 kg (51%)	85 %	4
Grain	Monachijski	2.11 kg (30.3%)	80 %	16
Grain	Pilzneński	0.9 kg (12.9%)	81 %	4
Grain	Caraaroma	0.4 kg (5.7%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Lublin (Lubelski)	14 g	10 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	50 ml	fermentis