

#018 Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **18**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (58.8%)	81 %	6
Grain	Monachijski	1.2 kg (35.3%)	80 %	16
Grain	Weyermann - Carawheat	0.15 kg (4.4%)	77 %	97
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.5%)	74 %	788

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	25 g	60 min	3.4 %
Boil	Hallertau Spalt Select	10 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Weihenstephan Weizen	Ale	Slant	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	75 g	Mash	80 min