

# Weizenbock

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **20**
- SRM **15.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Aromatic Malt	0.25 kg (7.1%)	78 %	51
Grain	Weyermann pszeniczny jasny	1.5 kg (42.9%)	80 %	6
Grain	Strzegom Monachijski typ I	1 kg (28.6%)	79 %	16
Grain	Słód Special X	0.25 kg (7.1%)	82 %	350
Grain	Strzegom Pilzneński	0.5 kg (14.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	5 g	60 min	7.6 %
Boil	Mandarina Bavaria	5 g	45 min	7.6 %
Boil	Mandarina Bavaria	5 g	30 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	5 g	15 min	7.6 %
Aroma (end of boil)	Mandarina Bavaria	5 g	5 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	11.5 g	Mangrove Jack's