

## WeizenBock 19 Blg

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **24**
- SRM **21.1**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **42.9 liter(s)**

### Steps

- Temp **46 C**, Time **25 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **31.3 liter(s)** of strike water to **50.8C**
- Add grains
- Keep mash **25 min** at **46C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Pszeniczny                  | 5.45 kg (47.1%) | 85 %   | 4   |
| Grain | Strzegom Monachijski typ II | 2.73 kg (23.5%) | 79 %   | 22  |
| Grain | Pilzneński                  | 2.05 kg (17.6%) | 81 %   | 4   |
| Grain | Special B Malt              | 0.68 kg (5.9%)  | 65.2 % | 315 |
| Grain | special W Malt              | 0.68 kg (5.9%)  | 73 %   | 300 |

### Hops

| Use for | Name                  | Amount  | Time   | Alpha acid |
|---------|-----------------------|---------|--------|------------|
| Boil    | Marynka               | 40.91 g | 60 min | 8 %        |
| Boil    | Hallertauer Tradition | 13.64 g | 45 min | 4 %        |
| Boil    | Hallertauer Tradition | 27.27 g | 15 min | 4 %        |

### Yeasts

| Name         | Type  | Form | Amount  | Laboratory |
|--------------|-------|------|---------|------------|
| Safale WB-06 | Wheat | Dry  | 15.68 g | Fermentis  |

## Notes

- W 46 stopniach zacierać pszenicę, po 25' dodać monachijski i pilzneński i podgrzać do 64 stopni  
Po podgrzaniu do 72 stopni, dodać specjale  
*Dec 9, 2020, 2:15 PM*