

bock pszen

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **17**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (43.3%)	85 %	4
Grain	Viking Pale Ale malt	1.57 kg (22.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.4%)	79 %	10
Grain	Munich Malt	1 kg (14.4%)	80 %	18
Grain	Biscuit Malt	0.065 kg (0.9%)	79 %	45
Grain	Weyermann Caramunich 3	0.2 kg (2.9%)	76 %	150
Grain	Carafa II	0.1 kg (1.4%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	35 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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fermentis wb-06	Wheat	Dry	10.5 g	---
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