

# David HasselBOCK

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **10.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (51.9%)    | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 1.85 kg (48.1%) | 79 %  | 10  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 30 g   | 40 min | 5.8 %      |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 200 ml | Wyeast Labs |

## Notes

- Z 64 na 72 zostanie wykonana dekokcja. Odebrany w 20 minucie przerwy gęsty zacier zostanie podgrzany i zagotowany. Ciągłe mieszany będzie gotowany przez 20 minut. Potem wróci do zaciera głównego podgrzewając go.  
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