

# Rehbock

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **26**
- SRM **8.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **57 C**, Time **15 min**
- Temp **64 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **62.6C**
- Add grains
- Keep mash **15 min** at **57C**
- Keep mash **35 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	3 kg (48.4%)	82 %	4
Grain	Pilsner Malz Best	1 kg (16.1%)	81 %	3
Grain	Wiener Malz Best	1 kg (16.1%)	80 %	8
Grain	Münchner Malz Best	1 kg (16.1%)	78 %	20
Grain	Caramunich 2	0.2 kg (3.2%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	45 min	8.7 %
Boil	Hallertau Tradition	10 g	45 min	5.7 %
Whirlpool	Amarillo	10 g	30 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
3068	Wheat	Slant	120 ml	---

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- 63 °C 40 min  
72° C 20 min

moze bez caramunich2  
*Apr 20, 2022, 7:31 PM*