

## Weizenbock 03.03

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **26**
- SRM **10.4**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **1 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (48.4%)	79 %	16
Grain	Pszeniczny	1.5 kg (48.4%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (3.2%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %