

# Weizenbock

---

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **30**
- SRM **18.1**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **24.3 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **43 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **47.1C**
- Add grains
- Keep mash **20 min** at **43C**
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.5 kg (55.6%)	81 %	6
Grain	Strzegom Monachijski typ II	2.5 kg (39.7%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (4.8%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	200 ml	Mauribrew