

Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **14.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (54.8%)	85 %	4
Grain	Pilzneński	2.5 kg (34.2%)	81 %	4
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.7%)	68 %	400
Grain	Caraaroma	0.2 kg (2.7%)	78 %	400
Grain	Monachijski	0.4 kg (5.5%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	---