

# Weizenbock TP

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- Gravity **18.6 BLG**
- ABV ---
- IBU **26**
- SRM **23.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **53 C**, Time **25 min**
- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny bruntal	5 kg (58.1%)	81 %	4.5
Grain	monachijski bruntal	1 kg (11.6%)	80 %	21
Grain	wiedeński bruntal	1 kg (11.6%)	80 %	10
Grain	pilzneński klepiskowy bruntal	1 kg (11.6%)	80 %	4
Grain	karmelowy jasny bruntal	0.5 kg (5.8%)	70 %	150
Grain	koloryzujący black bruntal	0.1 kg (1.2%)	1 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	merkur	25 g	60 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WB-06	Wheat	Dry	11.5 g	---
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