

#018 Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **18**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **13.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (58.8%) | 81 % | 6 |
| Grain | Monachijski | 1.2 kg (35.3%) | 80 % | 16 |
| Grain | Weyermann - Carawheat | 0.15 kg (4.4%) | 77 % | 97 |
| Grain | Weyermann - Chocolate Wheat | 0.05 kg (1.5%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 25 g | 60 min | 3.4 % |
| Boil | Hallertau Spalt Select | 10 g | 10 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Slant | 150 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 75 g | Mash | 80 min |