

Brema

- Gravity **17.3 BLG**
- ABV ---
- IBU **16**
- SRM **13.2**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **56 C**, Time **15 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **61.1C**
- Add grains
- Keep mash **15 min** at **56C**
- Keep mash **60 min** at **68C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 3 kg (48.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 3 kg (48.4%) | 79 % | 22 |
| Grain | Caramunich | 0.2 kg (3.2%) | 79 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| wb-06 | Wheat | Dry | 11.5 g | --- |