

# Doppel WeizenBock

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **23**
- SRM **31.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **48.4C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński         | 3.5 kg (41.2%) | 80 %  | 4    |
| Grain | Strzegom Pszeniczny         | 3.5 kg (41.2%) | 81 %  | 6    |
| Grain | Strzegom Monachijski typ II | 1 kg (11.8%)   | 79 %  | 22   |
| Grain | Strzegom Czekoladowy p      | 0.25 kg (2.9%) | 68 %  | 1200 |
| Grain | Strzegom pszenica prażona   | 0.25 kg (2.9%) | 70 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 45 min | 8.7 %      |
| Boil    | Marynka | 15 g   | 5 min  | 8.7 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 24 g   | Fremontis  |