

WB

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **25**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **50.5C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	1.8 kg (55.4%)	85 %	14
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.5%)	73 %	1001
Grain	Strzegom pszenica prażona	0.05 kg (1.5%)	70 %	1000
Grain	Cara Gold	0.1 kg (3.1%)	75 %	120
Grain	Strzegom Czekoladowy 400	0.1 kg (3.1%)	68 %	400
Grain	Melanoiden Malt	0.05 kg (1.5%)	80 %	39
Grain	Weyermann Caramunich 3	0.1 kg (3.1%)	76 %	150
Grain	Munich Malt	0.4 kg (12.3%)	80 %	18
Grain	Strzegom Wiedeński	0.075 kg (2.3%)	79 %	10
Grain	Maris Otter Crisp	0.525 kg (16.2%)	83 %	6

Hops

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	50 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11 g	Fermintis