

WeizenBock - 03.2020

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **25**
- SRM **12.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 5.5 kg (66.3%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (12%) | 79 % | 22 |
| Grain | Pilzneński | 0.7 kg (8.4%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.2%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (2.4%) | 79 % | 16 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (3.6%) | 68 % | 400 |
| Grain | Viking Pale Ale malt | 0.5 kg (6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Tradition | 50 g | 70 min | 5 % |
| Boil | Lublin (Lubelski) | 30 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|---------|------------|
| Safbrew WB-06 | Wheat | Dry | 12.32 g | Safbrew |