

WeizenBock

- Gravity **15.7 BLG**
- ABV ---
- IBU **15**
- SRM **25.8**
- Style **Dunkelweizen**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **53 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **5 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (37%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (37%) | 80 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (18.5%) | 79 % | 22 |
| Grain | Carawheat (GR) | 0.2 kg (3.7%) | 68 % | 79 |
| Grain | Strzegom Czekoladowy p | 0.1 kg (1.9%) | 68 % | 1200 |
| Grain | Strzegom pszenica prażona | 0.1 kg (1.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 35 g | 55 min | 4 % |
| Boil | Lublin (Lubelski) | 15 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| WB-06 | Ale | Dry | 12 g | Safbrew |