

# 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WB-06	Ale	Dry	12 g	Safbrew