

# Weizenbock

- Gravity **16.2 BLG**
- ABV ---
- IBU **32**
- SRM **10.5**
- Style **Weizenbock**

## 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 **72 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom pszeniczny         | 3 kg (46.2%)  | 81 %  | 6   |
| Grain | Strzegom Pilzneński         | 2 kg (30.8%)  | 80 %  | 4   |
| Grain | Strzegom Monachijski typ II | 1 kg (15.4%)  | 79 %  | 22  |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 %  | 53  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | lunga  | 25 g   | 60 min | 11 %       |
| Boil    | Kazbek | 15 g   | 10 min | 7.5 %      |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11.5 g | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |   |        |         |     |
|-------|---|--------|---------|-----|
| Other | Brzeczka 19Blg 1L<br>po kilku dniach<br>fermentacji | 1000 g | Primary | --- |
|-------|---|--------|---------|-----|