

Weizenbock

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **21**
- SRM **10.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **44 C**, Time **10 min**
- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **66C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Pszeniczny - Crisp | 1.5 kg (30%) | 70 % | 5 |
| Grain | Pszeniczny - Steinbach | 1 kg (20%) | 70 % | 17 |
| Grain | Monachijski - Viking Malt | 2.5 kg (50%) | 73 % | 24 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertauer Mittelfruh | 50 g | 60 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|-------|--------|------------|
| Fermentis WB - 06 | Wheat | Slant | 350 ml | --- |