

# 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	---