

Weizenbock Cellista

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **5.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weizenmalz Best	2.7 kg (49.1%)	82 %	4
Grain	Pilsner Malz Best	2.5 kg (45.5%)	81 %	3
Grain	Carahell Best	0.3 kg (5.5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Callista	20 g	15 min	4 %
Boil	Callista	20 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
3068	Wheat	Liquid	100 ml	---