

Weizenbock Judasz 17°

- Gravity **17.5 BLG**
- ABV ---
- IBU **25**
- SRM **19.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **43.4C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.8 kg (57.1%)	85 %	14
Grain	Strzegom Monachijski typ II	1 kg (31.7%)	79 %	15
Grain	Carahell	0.25 kg (7.9%)	77 %	26
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.2%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	6 g	Safbrew