

# Weizenbock

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- Gravity **16.2 BLG**
- ABV ---
- IBU **17**
- SRM **10.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount           | Yield | EBC |
|-------|---------------------|------------------|-------|-----|
| Grain | Przeniczny          | 5.13 kg (68.9%)  | 78 %  | 10  |
| Grain | Monachijski         | 1.13 kg (15.2%)  | 80 %  | 16  |
| Grain | Pilzneński          | 1.123 kg (15.1%) | 81 %  | 4   |
| Grain | Strzegom Karmel 300 | 0.06 kg (0.8%)   | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 45 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 15 g   | 15 min | 4 %        |

## Yeasts

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