

bock pszen

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **17**
- SRM **13.8**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **46 C**, Time **10 min**
- Temp **51 C**, Time **15 min**
- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **51C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3 kg (43.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1.57 kg (22.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (14.4%) | 79 % | 10 |
| Grain | Munich Malt | 1 kg (14.4%) | 80 % | 18 |
| Grain | Biscuit Malt | 0.065 kg (0.9%) | 79 % | 45 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (2.9%) | 76 % | 150 |
| Grain | Carafa II | 0.1 kg (1.4%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 35 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------|-------|-----|--------|-----|
| fermentis wb-06 | Wheat | Dry | 10.5 g | --- |
|-----------------|-------|-----|--------|-----|