Weizenbock 1

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.74 kg *(70.7%)*	85 %	4
Grain	Strzegom Pilzneński	0.72 kg *(29.3%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	30 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3638 Bavarian Wheat	Ale	Liquid	900 ml	Wyeast Labs