

## WB

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **25**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **3 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **25 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.7 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 **9.4 liter(s)** of strike water to **50.5C**
- 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 **7.9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount           | Yield | EBC  |
|-------|----------------------------------|------------------|-------|------|
| Grain | Weyermann - Dark Wheat Malt      | 1.8 kg (55.4%)   | 85 %  | 14   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (1.5%)   | 73 %  | 1001 |
| Grain | Strzegom pszenica prażona        | 0.05 kg (1.5%)   | 70 %  | 1000 |
| Grain | Cara Gold                        | 0.1 kg (3.1%)    | 75 %  | 120  |
| Grain | Strzegom Czekoladowy 400         | 0.1 kg (3.1%)    | 68 %  | 400  |
| Grain | Melanoiden Malt                  | 0.05 kg (1.5%)   | 80 %  | 39   |
| Grain | Weyermann Caramunich 3           | 0.1 kg (3.1%)    | 76 %  | 150  |
| Grain | Munich Malt                      | 0.4 kg (12.3%)   | 80 %  | 18   |
| Grain | Strzegom Wiedeński               | 0.075 kg (2.3%)  | 79 %  | 10   |
| Grain | Maris Otter Crisp                | 0.525 kg (16.2%) | 83 %  | 6    |

### Hops

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 25 g   | 50 min | 5 %        |

## Yeasts

| Name  | Type  | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry  | 11 g   | Fermintis  |