

# Weizen Doppelbock

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **20**
- SRM **8.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **100 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Keep mash **10 min** at **100C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	4 kg (50%)	82 %	18
Grain	BESTMALZ - Best Pilsen	4 kg (50%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	30 g	60 min	4.1 %
Boil	Hersbrucker	20 g	40 min	4.1 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	kwask fosforowy	5 g	Mash	80 min
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