

Weizenbock #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **15**
- SRM **16.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.9 kg (26.8%) | 81 % | 4 |
| Grain | Monachijski | 1.5 kg (21.1%) | 80 % | 16 |
| Grain | Pszeniczny | 3 kg (42.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.8%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|-------------|
| WB-06 | Ale | Liquid | 10 ml | Wyeast Labs |