

# Weizenbock

- Gravity **17.7 BLG**
- ABV ---
- IBU **25**
- SRM **19.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **49C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (22.1%)	81 %	4
Grain	Carahell	0.2 kg (2.8%)	77 %	26
Grain	Strzegom Monachijski typ II	1 kg (13.8%)	79 %	25
Grain	Weyermann pszeniczny jasny	1 kg (13.8%)	80 %	18
Grain	Weyermann pszeniczny jasny	2.5 kg (34.5%)	80 %	6
Grain	Chocolate Malt (UK)	0.11 kg (1.5%)	73 %	900
Grain	zakwaszajacy	0.05 kg (0.7%)	70 %	8
Grain	Briess - Carapils Malt	0.29 kg (4%)	74 %	5
Grain	Briess - Pale Ale Malt	0.5 kg (6.9%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Hallertau Spalt Select	30 g	70 min	4.2 %
Boil	Hersbrucker	29 g	70 min	2.7 %
Boil	Hallertau Spalt Select	12 g	70 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew