

Weizenbock

- Gravity **19.1 BLG**
- ABV ---
- IBU **17**
- SRM **14.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.7 kg (50.7%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (41.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.1%) | 70 % | 299 |
| Grain | Viking melanoidynowy | 0.3 kg (4.1%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 30 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| WB 06 | Ale | Slant | 200 ml | --- |