

Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **24**
- SRM **20.3**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **70 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1.7 kg (24.1%) | 79 % | 16 |
| Grain | Pszeniczny | 3 kg (42.6%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (14.2%) | 80 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.7 kg (9.9%) | 70 % | 128 |
| Grain | Biscuit Malt | 0.5 kg (7.1%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (2.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Nugget | 10 g | 60 min | 13 % |
| Boil | Nugget | 20 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12 g | Mauribrew |