

Weizenbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **27**
- SRM **19**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.1 liter(s)**
- Total mash volume **37.5 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **28.1 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny ciemny | 5 kg (53.3%) | 79 % | 14 |
| Grain | Strzegom Wiedeński | 3.5 kg (37.3%) | 79 % | 10 |
| Grain | Caramunich® typ I | 0.5 kg (5.3%) | 73 % | 80 |
| Grain | Weyermann - Carapils | 0.2 kg (2.1%) | 78 % | 4 |
| Grain | Strzegom pszenica prażona | 0.18 kg (1.9%) | 70 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen | Ale | Liquid | 100 ml | Wyeast Labs |

Drożdże namnożone w starterze 1,5 l 10 Blg.