

# Weizenbock

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **23.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Weyermann Monachijski typ II | 2 kg (36.7%)   | 79 %  | 22   |
| Grain | Viking Pale Ale malt         | 1 kg (18.3%)   | 80 %  | 5    |
| Grain | Weyermann pszeniczny jasny   | 2 kg (36.7%)   | 80 %  | 6    |
| Grain | Carahell                     | 0.25 kg (4.6%) | 77 %  | 26   |
| Grain | Carafa III                   | 0.2 kg (3.7%)  | 70 %  | 1034 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Marynka | 13.5 g | 90 min | 8 %        |
| Whirlpool | Cascade | 48.5 g | 60 min | 6 %        |

## Yeasts

| Name          | Type  | Form  | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 500 ml | Safbrew    |