

# WeizenBock

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **20**
- SRM **11.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **47.2C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (33.3%)	82 %	5
Grain	Słód pszeniczny ciemny Bestmalz	1 kg (33.3%)	82 %	18
Grain	Monachijski	0.5 kg (16.7%)	80 %	16
Grain	BESTMALZ - Best Melanoidin	0.5 kg (16.7%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	Płatki dębowe	10 g	Primary	14 day(s)
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