

Weizenbock II

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **19.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **65.3 liter(s)**

Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **45.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pszeniczny | 10 kg (50.5%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 4.2 kg (21.2%) | 79 % | 22 |
| Grain | Pilzneński | 3 kg (15.2%) | 81 % | 4 |
| Grain | Special B Malt | 1 kg (5.1%) | 65.2 % | 315 |
| Grain | special W Malt | 1 kg (5.1%) | 73 % | 300 |
| Grain | Wiedeński | 0.6 kg (3%) | 79 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 75 g | 60 min | 5.7 % |
| Boil | Hallertauer Tradition | 35 g | 45 min | 4 % |
| Boil | Hallertauer Tradition | 35 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-------|-------|--------|-----|
| Safale WB-06 | Wheat | Slant | 900 ml | --- |
|--------------|-------|-------|--------|-----|