

Weizenbock Synthesis

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **20**
- SRM **16.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **44 C**, Time **90 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **90 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny	3.5 kg (47.2%)	85 %	16
Grain	Pszeniczny	0.8 kg (10.8%)	85 %	4
Grain	Pilzneński	2 kg (27%)	81 %	4
Grain	Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Wayermann Czekoladowy ciemny	0.12 kg (1.6%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	40 g	90 min	3.5 %
Boil	Hallertau Mittelfruh	20 g	90 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Slant	388 ml	---