

# CLASSIC WEIZENBOCK

---

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **17**
- SRM **16.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	3 kg (37.5%)	85 %	14
Grain	Weyermann - Pale Wheat Malt	1.5 kg (18.8%)	85 %	5
Grain	Weyermann - Vienna Malt	1 kg (12.5%)	81 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (12.5%)	80 %	20
Grain	Pilzneński	1 kg (12.5%)	81 %	4
Grain	Simpsons - Crystal Medium	0.25 kg (3.1%)	74 %	167
Grain	Simpsons - Crystal Extra Dark	0.25 kg (3.1%)	74 %	450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	150 ml	Fermentum Mobile