

# Wędzony Weizenbock

- Gravity **19.8 BLG**
- ABV ---
- IBU **32**
- SRM **19.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (48.8%)	81 %	6
Grain	Wędzony czereśnią Viking Malt	2 kg (24.4%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (18.3%)	75 %	22
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.7%)	81 %	53
Grain	Biscuit Malt	0.3 kg (3.7%)	79 %	45
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	25 g	60 min	8.7 %
Boil	Tradition	20 g	60 min	5.5 %
Boil	Tradition	30 g	10 min	5.5 %

## Yeasts

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

Wyeast - Bavarian Wheat	Ale	Dry	20 g	Wyeast Labs
----------------------------	-----	-----	------	-------------