

Weizenbock

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **27**
- SRM **14.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3 kg (44.8%)	82 %	5
Grain	Strzegom Wiedeński sruta	1 kg (14.9%)	79 %	10
Grain	Strzegom Pilzneński	1.5 kg (22.4%)	80 %	4
Grain	Colorado Crystal	0.5 kg (7.5%)	79 %	25
Grain	Strzegom Karmel 300	0.5 kg (7.5%)	70 %	299
Grain	Casle Malting Whisky Nature śruta	0.2 kg (3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	15 g	60 min	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	12.5 g	---