

# Weizenbock

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **13.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **67 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2.9 kg (48.3%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński        | 1.2 kg (20%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.2 kg (20%)   | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.5 kg (8.3%)  | 75 %  | 150 |
| Grain | Strzegom Karmel 300        | 0.2 kg (3.3%)  | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 5.4 %      |

## Yeasts

| Name                         | Type | Form   | Amount  | Laboratory  |
|------------------------------|------|--------|---------|-------------|
| Wyeast - 3638 Bavarian Wheat | Ale  | Liquid | 1500 ml | Wyeast Labs |