

# Weizenbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **19.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **510 liter(s)**
- Trub loss **8 %**
- Size with trub loss **550.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **619.9 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **487.5 liter(s)**
- Total mash volume **650 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **487.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **294.9 liter(s)** of **76C** water or to achieve **619.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	80 kg (49.2%)	81 %	6
Grain	Strzegom Monachijski typ II	43 kg (26.5%)	79 %	22
Grain	Strzegom Pilzneński	22 kg (13.5%)	80 %	4
Grain	Special B Malt	8 kg (4.9%)	77 %	315
Grain	Special W	8 kg (4.9%)	73 %	300
Grain	Fawcett - Pszeniczny Czekoladowy	1.5 kg (0.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	700 g	60 min	9.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wit Ale	Wheat	Slant	13000 ml	Lallamand