

# Weizenbock II

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **22**
- SRM **19.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **45.5 liter(s)**
- Total mash volume **65.3 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **45.5 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **37.6 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	10 kg (50.5%)	85 %	4
Grain	Strzegom Monachijski typ II	4.2 kg (21.2%)	79 %	22
Grain	Pilzneński	3 kg (15.2%)	81 %	4
Grain	Special B Malt	1 kg (5.1%)	65.2 %	315
Grain	special W Malt	1 kg (5.1%)	73 %	300
Grain	Wiedeński	0.6 kg (3%)	79 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	75 g	60 min	5.7 %
Boil	Hallertauer Tradition	35 g	45 min	4 %
Boil	Hallertauer Tradition	35 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale WB-06	Wheat	Slant	900 ml	---
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