

# Weizenbock TP

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- Gravity **18.6 BLG**
- ABV ---
- IBU **26**
- SRM **23.4**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **53 C**, Time **25 min**
- Temp **63 C**, Time **25 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **53C**
- Keep mash **25 min** at **63C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount        | Yield | EBC  |
|-------|-------------------------------|---------------|-------|------|
| Grain | pszeniczny bruntal            | 5 kg (58.1%)  | 81 %  | 4.5  |
| Grain | monachijski bruntal           | 1 kg (11.6%)  | 80 %  | 21   |
| Grain | wiedeński bruntal             | 1 kg (11.6%)  | 80 %  | 10   |
| Grain | pilzneński klepiskowy bruntal | 1 kg (11.6%)  | 80 %  | 4    |
| Grain | karmelowy jasny bruntal       | 0.5 kg (5.8%) | 70 %  | 150  |
| Grain | koloryzujący black bruntal    | 0.1 kg (1.2%) | 1 %   | 1300 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | merkur | 25 g   | 60 min | 12.7 %     |

## Yeasts

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

|       |       |     |        |     |
|-------|-------|-----|--------|-----|
| WB-06 | Wheat | Dry | 11.5 g | --- |
|-------|-------|-----|--------|-----|