

# Weizenbock ww

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **18**
- SRM **18**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (45.1%)	85 %	4
Grain	Briess - Pale Ale Malt	2 kg (30.1%)	80 %	7
Grain	Karmelowy żytni Strzegom	0.2 kg (3%)	75 %	150
Grain	Melanoiden Malt	0.3 kg (4.5%)	80 %	39
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	315
Adjunct	Barley Hulls	0.3 kg (4.5%)	1 %	0
Grain	Black Barley (Roast Barley)	0.05 kg (0.8%)	55 %	985
Sugar	Candi Sugar, Clear	0.5 kg (7.5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sybilla	50 g	60 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Dry	11 g	Mauribrew