

Wędzony Weizenbock

- Gravity **19.8 BLG**
- ABV ---
- IBU **32**
- SRM **19.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 4 kg (48.8%) | 81 % | 6 |
| Grain | Wędzony czereśnią Viking Malt | 2 kg (24.4%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (18.3%) | 75 % | 22 |
| Grain | Weyermann - Melanoiden Malt | 0.3 kg (3.7%) | 81 % | 53 |
| Grain | Biscuit Malt | 0.3 kg (3.7%) | 79 % | 45 |
| Grain | Jęczmień palony | 0.1 kg (1.2%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 25 g | 60 min | 8.7 % |
| Boil | Tradition | 20 g | 60 min | 5.5 % |
| Boil | Tradition | 30 g | 10 min | 5.5 % |

Yeasts

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

| | | | | |
|----------------------------|-----|-----|------|-------------|
| Wyeast - Bavarian Wheat | Ale | Dry | 20 g | Wyeast Labs |
|----------------------------|-----|-----|------|-------------|