

# Weizebock

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **18**
- SRM **19.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **59.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **31.8 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny ciemny	3 kg (37.7%)	85 %	20
Grain	Pszeniczny	1.5 kg (18.9%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (12.6%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (12.6%)	79 %	22
Grain	Pilzneński	1 kg (12.6%)	81 %	4
Grain	Special B Malt	0.25 kg (3.1%)	65.2 %	315
Grain	Strzegom Karmel 600	0.2 kg (2.5%)	68 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	40 g	60 min	4.6 %