

# Weizenbock

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- Gravity **19.1 BLG**
- ABV ---
- IBU **17**
- SRM **14.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.7 kg (50.7%)	81 %	6
Grain	Strzegom Monachijski typ II	3 kg (41.1%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (4.1%)	70 %	299
Grain	Viking melanoidynowy	0.3 kg (4.1%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB 06	Ale	Slant	200 ml	---