

Weizenbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **14.5**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4 kg (54.8%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (34.2%) | 81 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (2.7%) | 68 % | 400 |
| Grain | Caraaroma | 0.2 kg (2.7%) | 78 % | 400 |
| Grain | Monachijski | 0.4 kg (5.5%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|------|--------|------------|
| Mauribrew Weiss Y1433 | Wheat | Dry | 12.5 g | --- |