

Weizenbock

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **22**
- SRM **14.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pszeniczny | 4 kg (63%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.4 kg (22%) | 79 % | 22 |
| Grain | Pilzneński | 0.6 kg (9.4%) | 81 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.9%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1.6%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 7.4 % |
| Boil | Lublin (Lubelski) | 10 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|-------|--------|------------|
| Safbrew WB-06 | Wheat | Slant | 120 ml | Safbrew |

Notes

- Zacieranie w 44* tylko sam słód pszeniczny.
Nov 11, 2019, 10:09 PM