

Weizenbock

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **30**
- SRM **23.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Monachijski typ II	2 kg (36.7%)	79 %	22
Grain	Viking Pale Ale malt	1 kg (18.3%)	80 %	5
Grain	Weyermann pszeniczny jasny	2 kg (36.7%)	80 %	6
Grain	Carahell	0.25 kg (4.6%)	77 %	26
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13.5 g	90 min	8 %
Whirlpool	Cascade	48.5 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	500 ml	Safbrew