

# Weizenbock II

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **14**
- SRM **6.8**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **44 C**, Time **25 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **25 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (25%)	79 %	22
Grain	Pilznieński	1 kg (25%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	15 g	45 min	4 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Slant	216 ml	---