

weizenbock v.2

- Gravity **19.3 BLG**
- ABV ---
- IBU **16**
- SRM **15.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **14 min**
- Temp **62 C**, Time **38 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **50.7C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **14 min** at **55C**
- Keep mash **38 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pszeniczny | 3.55 kg (51%) | 85 % | 4 |
| Grain | Monachijski | 2.11 kg (30.3%) | 80 % | 16 |
| Grain | Pilzneński | 0.9 kg (12.9%) | 81 % | 4 |
| Grain | Caraaroma | 0.4 kg (5.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 14 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| wb-06 | Wheat | Slant | 50 ml | fermentis |