Weizenbock T

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **12.1**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **15 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Przeniczny	3 kg *(70.6%)*	78 %	10
Grain	Monachijski	0.5 kg *(11.8%)*	80 %	16
Grain	Pilzneński	0.5 kg *(11.8%)*	81 %	4
Grain	Strzegom Karmel 300	0.25 kg *(5.9%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Aroma (end of boil)	Oktawia	10 g	15 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	6.9 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.