

KHA's WeizenBock

Weizenbock (10 C)

Type: All Grain
Batch Size: 25.00 l
Boil Size: 31.58 l
Boil Time: 90 min
End of Boil Vol: 27.08 l
Final Bottling Vol: 24.00 l
Fermentation: Ale, Two Stage

Taste Notes:

Date: 22 Oct 2016
Brewer: Kristian H. Andersen
Asst Brewer:
Equipment: KHA's HERMS setup
Efficiency: 72.00 %
Est Mash Efficiency: 74.9 %
Taste Rating: 30.0



Prepare for Brewing

- Create a yeast starter with 2.00 l of wort
- Clean and Prepare Brewing Equipment
- Total Water Needed: 43.20 l
- Mash Water Acid:

Mash or Steep Grains

Mash Ingredients

Amt	Name	Type	#	%/IBU
4.50 kg	Wheat Malt, Dark (Weyermann) (13.8 EBC)	Grain	1	52.3 %
2.50 kg	Pilsner (Weyermann) (3.3 EBC)	Grain	2	29.1 %
1.00 kg	Munich I (Weyermann) (14.0 EBC)	Grain	3	11.6 %
0.25 kg	Caramel/Crystal Malt - 40L (78.8 EBC)	Grain	4	2.9 %
0.25 kg	Special B Malt (354.6 EBC)	Grain	5	2.9 %
0.10 kg	Carafa Special I (Weyermann) (630.4 EBC)	Grain	6	1.2 %

Mash Steps

Name	Description	Step Temperature	Step Time
Protein Rest	Add 23.32 l of water at 54.6 C	50.0 C	20 min
Beta Saccharification	Heat to 65.0 C over 5 min	65.0 C	30 min
Alpha Saccharification	Heat to 70.0 C over 5 min	70.0 C	30 min

Mash Out	Heat to 76.6 C over 10 min	76.6 C	10 min
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- Sparge Water Acid:
- Fly sparge with 19.87 l water at 76.6 C
- Add water to achieve boil volume of 31.58 l
- Estimated pre-boil gravity is 1.064 SG

Boil Ingredients

Amt	Name	Type	#	%/IBU
50.00 g	Hallertau [4.50 %] - Boil 60.0 min	Hop	7	17.6 IBUs

- Estimated Post Boil Vol: 27.08 l and Est Post Boil Gravity: 1.077 SG

Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 25.00 l

Pitch Yeast and Measure Gravity and Volume

Fermentation Ingredients

Amt	Name	Type	#	%/IBU
1.0 pkg	Safbrew Wheat (DCL/Fermentis #WB-06) [50.28 ml]	Yeast	8	-

- Measure Actual Original Gravity _____ (Target: 1.077 SG)
- Measure Actual Batch Volume _____ (Target: 25.00 l)
- Add water if needed to achieve final volume of 25.00 l

Fermentation

- 22 Oct 2016 - Primary Fermentation (4.00 days at 19.4 C ending at 19.4 C)
- 26 Oct 2016 - Secondary Fermentation (10.00 days at 19.4 C ending at 19.4 C)

Dry Hop and Bottle/Keg

- Measure Final Gravity: _____ (Estimate: 1.020 SG)

- Date Bottled/Kegged: 05 Nov 2016 - Carbonation: Bottle with 160.44 g Corn Sugar
- Age beer for 30.00 days at 18.3 C
- 05 Dec 2016 - Drink and enjoy!

Notes