

Weisenbock

Weizenbock

Type: Partial Mash
Batch Size: 5.00 gal
Boil Size: 4.08 gal
Boil Time: 60 min
Taste Rating(out of 50): 35.0
Taste Notes:

Date: 7/6/2009
Brewer: Dan Dickinson
Asst Brewer:
Equipment: Brew Pot (5 Gallon)
Brewhouse Efficiency: 75.00

Ingredients

Amount	Item	Type	% or IBU
8 lbs	Wheat Dry Extract (8.0 SRM)	Dry Extract	62.26 %
3 lbs 9.6 oz	Munich Malt (9.0 SRM)	Grain	28.02 %
8.0 oz	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	3.89 %
8.0 oz	Special B Malt (180.0 SRM)	Grain	3.89 %
4.0 oz	Chocolate Malt - Pale (200.0 SRM)	Grain	1.95 %
2.00 oz	Hallertauer Mittelfrueh [4.40 %] (60 min)	Hops	15.7 IBU
1 Pkgs	Weihenstephan Weizen (Wyeast Labs #3068) [Starter 2 qt]	Yeast-Wheat	

Beer Profile

Est Original Gravity: 1.096 SG
Est Final Gravity: 1.022 SG
Estimated Alcohol by Vol: 9.62 %
Bitterness: 15.7 IBU
Est Color: 22.2 SRM

Measured Original Gravity: 1.091 SG
Measured Final Gravity: 1.005 SG
Actual Alcohol by Vol: 11.28 %
Calories: 413 cal/pint
Color:

Mash Profile

Mash Name: Single Infusion, Medium Body
Sparge Water: 2.55 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE

Total Grain Weight: 4.85 lb
Grain Temperature: 72.0 F
TunTemperature: 72.0 F
Mash PH: 5.4 PH

Single Infusion, Medium Body

Step Time	Name	Description	Step Temp
60 min	Mash In	Add 6.06 qt of water at 169.0 F	155.0 F
10 min	Mash Out	Add 3.40 qt of water at 195.4 F	168.0 F

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Corn Sugar **Volumes of CO2:** 2.4
Pressure/Weight: 3.8 oz **Carbonation Used:** -
Keg/Bottling Temperature: 60.0 F **Age for:** 28.0 days
Storage Temperature: 52.0 F

Notes

Ferment Cool at 58 - 63 degrees
Tasting notes from the brewer - "Beer was very sweet."

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