

Heller Weizenbock

Weizenbock
Recipe by **Lars Proske**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
22 L	2 L	60 mins	72%	21.92 L	11.16 L
OG (Plato)	FG (Plato)	IBU	Colour (EBC)	ABV	
16.35	2.42	16.4	12.2	7.55%	

Mash and Sparge volumes calculated using the "Grainfather (230V / 16A) - Bluetooth Controller" profile.

Fermentables

	Amount	Usage	PPG	EBC
Wheat Malt - Light Supplier: Ireks	4.00 kg (53%)	Mash	38.2	5.0
Pilsner Malt Supplier: Ireks	2.00 kg (26%)	Mash	37.0	3.5
Münchner Malz hell Supplier: Custom Fermentable	1.10 kg (14%)	Mash	37.0	19.9
Rice, Hulls Supplier: Briess	0.50 kg (7%)	Mash	0.0	0.0

Mash Steps

	Temp	Time
Ferualsäurerast	45 °C	10 min
Saccharifikation	64 °C	35 min
Körperrast	72 °C	40 min
Mash Out	78 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Saaz (IBU: 12.7)	30.00 g (75%)	Pellet	Boil	55 min	4.5

Hops	Amount	Type	Usage	Time	AA
Saaz (IBU: 3.7)	10.00 g (25%)	Pellet	Boil	35 min	4.5

Yeast	Amount	Attenuation
Saf-Ale W-68	2 packets	78 %

Water Additions	Mash	Sparge
Salt & Acid additions		
Calcium Chloride	3.35 g	1.73 g
Magnesium Sulphate (Epsom Salt)	1.11 g	0.57 g
Calcium Sulphate (Gypsum)	0.27 g	0.14 g
Lactic Acid 88%	1.73 ml	

Fermentation Steps	Temp	Time
Fermentation Step 1	17 -> 22 °C	4 days
Fermentation Step 2	22 °C	7 days

Notes

Heller Weizenbock BJCP 10C (16.5-17.5°P, 7-7.5% ABV, 22-24 IBU, 8-10 EBC)

Ziel: Zurückhaltende Nelke, betonte Malz-/Bananennote
 Effizienz: 70%
 Ausschlag: 23l

Gärführung: 17-18°C starten, langsam auf 20-21°C
 Ferulasäurerast optional (10min @44°C für minimale Nelke)

Wasser: Weich, Ca 50-80ppm, Cl > SO4
 Karbonisierung: 2.5 Vol.
 Reifung: 6-8 Wochen kalt