

## **Weizenbock**

By [Joe Stewart](#)

### **Ingredients:**

#### **Grain**

7.5 Lb Wheat malt  
3 Lb Belgian Pilsner  
3 Lb German Vienna  
2 oz Melanoidin Malt

#### **Hops**

2 oz Hallertauer 60 min boil,  
0.25 oz hallertauer 45 min boil.

#### **Yeast**

Wyeast 3060 Weihenstephan 1 pack.

### **Brewing Notes:**

I did a decoction mash on this batch and it seemed to work better. I "doughed in" as usual. Held at about 152 about 30 min. pulled about 1/3 of the mash and decocted it removed most of the liquid creating pretty thick oatmeal like consistency. Stirred constantly and brought up to boil. Boiled it for about 20 minutes. (This also creates a little of the darker color) added back to main mash. Stirred and brought up main mash temp to about 158. Rested at 158 for 30 min. Pulled a 2<sup>nd</sup> decoction and did the same thing again. This brought me up to Mashout Temp of about 168. I let it sit at about 168 for 20 min for my Mashout. Batch sparged with 170 degree water to my desired volume of 6.08 gal.

This was a lot more work but worth it on this recipe as it really does increase the brewhouse efficiency and makes a slightly better tasting beer in my opinion.

My best results included these "secrets" I have brewed this recipe at least 6 times and tweaked it along the way.

Fermented at 78 degrees (yields big banana flavor which I like and the Weishenstepahner Vitus definitely has) Cooler temps yield a more spicy clove flavor and less banana. The clove bite is still there but much more balanced in my opinion. I've been knocked in competition for too much banana but I like it. Doesn't suit some judges.

Under pitched yeast. No starter and just one pack, Have used half pack but noticed no difference. Best results came from pitching yeast from a previous brewing of a regular hefeweizen. In a small amount. About 150ml size.

Fermented 4 days, pulled off bottom trub cone, Fermented 4 more days, tested gravity and kegged. Used Carb Stone starting at about 25lb of Co2 and released pressure and filled tank with co2 about every 4 hours for a day. Let sit at about 15lb for 3 days.

I have done with and without decocting. If I am brewing to just drink I usually don't decoct, but if I am doing a competition, I will decoct it. For what it's worth, I have scored better when decocting so I know it's just not me, still not a huge difference but better is better. Have also done with and without the

melanoidin malt. Yields a slightly lighter color without and more resembles the color of Vitus. I didn't notice a difference in taste, I think next time I am going to leave it out altogether.