

**THIS IS A BEER FOR EXPERIENCED BREWERS ONLY. IT REQUIRES CONSIDERABLE DEVIATION FROM THE STANDARD BIG ED'S SYSTEM. PLEASE ENSURE YOU UNDERSTAND THE PROCESS BEFORE EMBARKING ON BREWING THIS AMAZING BEER.**

**NB YOU NEED AN ADDITIONAL PAN OF AT LEAST 4 LITRES CAPACITY TO BREW THIS BEER.**

**THIS INSTRUCTION SHEET MUST BE USED IN CONJUNCTION WITH THE GENERAL BREW INSTRUCTIONS BOOKLET – YOU CANNOT WORK ONLY WITH THIS SHEET!**

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## Your beer this time is: **Wake and Bake Weizenbock 8%**

A strong dark German wheat beer brewed to the exacting standards of the Reinheitsgebot (Bavarian Purity Laws).

*"Start the day off right with a wake and bake." – Anon*

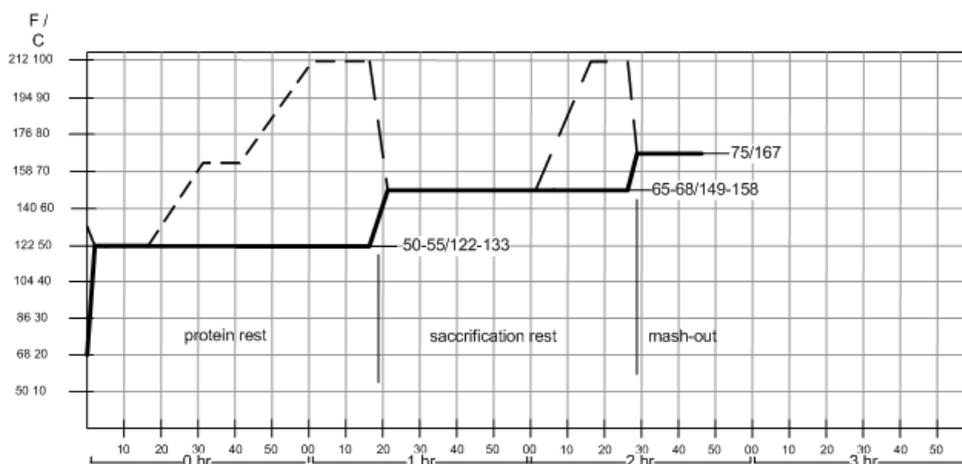
Using a double decoction mash helps develop delicious malty flavours in this beer... and helps push up the strength of the beer - considerably. The double decoction produces abundant melanoidin compounds which lend the beer a rich bready bock-like taste and a thick mouthfeel. If fermented at a low temperature this will be accompanied by clean clove-like phenols. If fermented at higher temperatures banana-like esters will accompany the spicy clove flavours.

### 1 Preparation

- Nothing special to do here... all of your hops go in at the start of the boil so you don't even need to divide these up! Easy so far!

### 2 The Mash

- Here's where things get very different.
- The 9.5L of water should be brought to a **strike** temperature of just 55°C
- **Now add the grain, straight into the pan of warm water – do NOT use the brew bag!**
- Your **mash** should fall temperature of 50°C after a couple of minutes – adjust by applying heat or adding cold water if necessary.
- Take note of the volume of your mash (if you have a graduated pan use this, otherwise use a ruler to measure the distance from the top of the pan to the top of the mash) and record it.
- Now you will be following the double decoction mash schedule described in the diagram and text below:



- Hold your mash at 50°C for 20 minutes (you should insulate it with the blankets and box to achieve this)

***For the next mash steps the following rules need to be observed:***

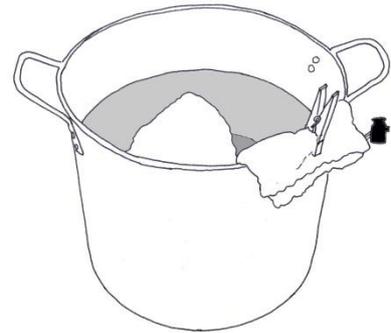
- ***Whenever applying heat to mash you must stir constantly to avoid burning.***
- ***When not removing or adding decoctions to the main mash – the main mash (in your brewing-vessel) should be kept insulated.***
- Next, using a jug or ladle, remove 5.5L of the mash (*a decoction*) and put it in your extra pan (you can take less if you don't have a big enough pan – but ideally not less than 4L). As you are taking the decoction mix the mash well and aim to take its thickest part (including both grain and wort)
- Put this pan on your hob and bring the temp of the decoction up to 70°C. Hold it at this temperature for 15 mins (you should insulate it with household blankets, etc to achieve this). This will allow enzymes to break down starches into sugars
- Now bring this 5.5L decoction to the boil and boil gently for 20 minutes.
- Return the decoction to your brewing-vessel such that it and your original mash are combined and mixed. Add any boiling water required to bring the mash volume back to your original recorded volume (here you are compensating for evaporation losses that occurred during the decoction boil). These steps should bring the temperature of the combined mash to 67°C. If the temperature is too low heat it on the hob until the correct temperature is reached, if it is too high add a little cold water
- Hold your main mash at 67°C for 40 minutes
- After this 40 minutes have elapsed, remove a 4.5L decoction to your additional pan. Bring this to the boil. Boil gently for 15 minutes.
- Return this second decoction to your brewing-vessel. Add any boiling water required to bring the mash volume back to your original recorded volume. These steps should bring the temperature of the combined mash to 77°C. Adjust the temperature if required
- Hold your main mash at 77°C for 20 minutes
- After this 20 minutes is up, line your fermenting-bucket with your brew-bag and pour your entire mash (both grain and wort) into the brew bag
- Now continue with the steps describes in your main instruction booklet – you should start from the section entitled either (depending on which version of the booklet you have) 'The Sparge' or 'The Lauter and Sparge'

*NB you will have to make a small change to the instructions to allow for the fact that your mash is now in your fermenting-bucket not your brewing-vessel! Simply squeeze all the wort into the fermenting-bucket, put the brew bag to one side, pour the wort back into the brewing vessel and continue as normal...*

### 3 Boil Schedule

- After you have achieved a good rolling boil tip all of your Hallertau Mittlefruh Pellets hops in to the bottom of the brew-bag
- Fold the top of the brew-bag into quarters, gently lower the other end (containing the hop pellets) into the wort and secure the top of the bag to the rim of the brewing vessel using the wooden peg (see picture)

*NB It is a good idea to poke the brew-bag down into the wort, using a clean utensil, periodically during the boil to improve hop utilisation*



- Set your timer for 60 mins
- When this time is up turn off the heat (and, if using an electric cooker, carefully slide the brewing-vessel off the hot hob)
- Set your timer for 20 mins - leave the brewing-vessel uncovered for this period
- At the end of this period cover the pan with its lid and set your time for 20 mins
- At the end of this period clean and rinse the rubber gloves and wear them to remove the brew-bag from the wort, gently squeezing it so that the liquid and juice it contains falls back into the brewing-vessel – discard the used hops
- Immediately replace the lid on the brewing-vessel
- Empty, clean and rinse the brew-bag and invert it over the brewing-vessel, tying the draw-string tight beneath the brewing-vessel's lip (ensure this doesn't create a fire hazard)
- Leave the brewing-vessel on the cooker until you are confident it is safe to move (at least 3 hours).
- Be very careful, it will still contain a large volume of thick scalding liquid!

### 4 Extra Steps

- There are no extra steps required for this beer

### 5 Adding the yeast

- Evenly sprinkle 2/3 of your packet Munich yeast across the surface of the wort (the remainder can be reserved in case of stuck fermentations)

### 6 Fermentation

- Site the fermenting-bucket in a place where the temperature will cause the yeast to produce your desired flavour. A fermentation temperature of 17°C will give a clean spicy beer with clove-like flavours. A fermentation of 24°C will produce maximum richer banana like flavours. Go somewhere in the middle for a bit of both. Within this range the choice is yours! Experiment.

### 7 Enjoy Your Beer

- My preference is to serve *Wake and Bake Weizenbock* at around 5-7°C. It is also nice a little bit warmer!

You can read more about decoction mashing here:

<http://www.picobrewery.com/askarchive/decoction.htm>

[http://braukaiser.com/wiki/index.php?title=Decoction\\_Mashing](http://braukaiser.com/wiki/index.php?title=Decoction_Mashing)