

# Opus magnum

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU ---
- SRM **14.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **87 liter(s)**
- Total mash volume **130.5 liter(s)**

## Steps

- Temp **44 C**, Time **120 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **87 liter(s)** of strike water to **50C**
- Add grains
- Keep mash **120 min** at **44C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **83 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (23%)	81 %	4
Grain	Monachijski	10 kg (23%)	80 %	16
Grain	Pszeniczny	12 kg (27.6%)	85 %	4
Grain	Special B Malt	1 kg (2.3%)	65.2 %	315
Grain	Special B Castle	1 kg (2.3%)	70 %	350
Grain	Carahell	1.5 kg (3.4%)	77 %	26
Grain	Barley, Raw	4 kg (9.2%)	60.9 %	4
Grain	Barley, Raw	4 kg (9.2%)	60.9 %	4