

## No.3 Weizenbock

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **22.7**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	4.5 kg (57.7%)	82 %	5
Grain	Pszenica niesłodowana Thomas Fawcett&Sons	0.5 kg (6.4%)	75 %	6
Grain	Słód pilzneński Viking Malt	1.5 kg (19.2%)	80 %	4.5
Grain	Słód monachijski typ II Bestmalz	1 kg (12.8%)	80 %	28
Grain	Słód barwiący obłuszczonego Strzegom	0.3 kg (3.8%)	65 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	35 min	8.8 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew WB-06	Wheat	Slant	200 ml	Safbrew