

WEIZENBOCK III

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **13**
- SRM **7.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	5 kg (66.7%)	82 %	5
Grain	Słód Monachijski Typ 2 Bestmalz	1 kg (13.3%)	80 %	35
Grain	Słód Pilzneński Strzegom	1 kg (13.3%)	80 %	4.5
Grain	Prażona pszenica Torrified Wheat	0.5 kg (6.7%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	3.5 %
Boil	Lublin (Lubelski)	10 g	15 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Liquid	1000 ml	Fermentum Mobile
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Notes

- Chmiel 40 gram wrzucam w 10 minucie od początku gotowania, kolejną dawkę 10 gram w 55 minucie gotowania.
Fermentacja burzliwa w 18-21 stopnia 10-14 dni
Fermentacja cicha 18-21 stopnia przez 7 dni
Butelkować z użyciem 8g glukozy na 1 litr piwa
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