

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

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Safbrew WB-06 | Wheat | Slant | 200 ml | Safbrew |