

# Weizenbock a'la Gdańskie

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **21**
- SRM **18.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (50.7%)	83 %	5
Grain	Viking Munich Malt	1.8 kg (26.1%)	78 %	18
Grain	Viking Pilsner malt	0.9 kg (13%)	82 %	4
Grain	Special B Malt	0.35 kg (5.1%)	65.2 %	315
Grain	Special W Malt	0.35 kg (5.1%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Hersbrucker	10 g	60 min	3.9 %
Boil	Hersbrucker	5 g	20 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile

## Notes

- Zасып сlodu pszenicznego do wody o temp. ok. 46 st. C. spadek do 44 st. C.  
44st. C - 25 min.  
64st. C. - 62st.C. - 45min. ( w trakcie podgrzewania z 44ech wrzuony monachijski i pilzneński)  
72st. C. - 20 min. - (na początku przerwy na 72óch dodane special b i special w)  
78st. C. - 2 min. mash out  
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