

#56 Weizenbock

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **40**
- SRM **20.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Dark Wheat Malt	2 kg (22.7%)	85 %	14
Grain	Pszeniczny	2.5 kg (28.4%)	85 %	4
Grain	Viking Munich Malt	2 kg (22.7%)	78 %	18
Grain	Viking Pilsner malt	1 kg (11.4%)	82 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (11.4%)	80 %	3
Grain	Weyermann - Chocolate Wheat	0.3 kg (3.4%)	74 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12 %

Yeasts

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