

# Dymiony Weizenbock

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **26**
- SRM **18.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (44%)	80 %	5
Grain	Pszeniczny ciemny	2 kg (44%)	85 %	16
Grain	Caramunich® typ I	0.4 kg (8.8%)	73 %	80
Grain	Caraaroma	0.15 kg (3.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	150 ml	Fermentum Mobile