

Wb 06 palone

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **32.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann pszeniczny jasny | 2 kg (42.6%) | 80 % | 6 |
| Grain | Pilzneński | 1 kg (21.3%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (21.3%) | 79 % | 22 |
| Grain | Strzegom pszenica prażona | 0.7 kg (14.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | hallertauer taurus | 30 g | 10 min | 20 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| Wb 06 | Wheat | Dry | 11 g | --- |