

Weizenbock

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **22.6**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.1 kg (15.5%) | 81 % | 4 |
| Grain | Monachijski | 1.1 kg (15.5%) | 80 % | 16 |
| Grain | Special B Castle | 1 kg (14.1%) | 70 % | 350 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7%) | 75 % | 150 |
| Grain | Carabelge | 0.5 kg (7%) | 80 % | 30 |
| Grain | Pszeniczny | 2.9 kg (40.8%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

Notes

- Zamiast 1,5 kg special B, jest 1kg Special X i 0,5 kg special B.
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