

# Weizenbock

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- 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.  
*Oct 28, 2017, 12:10 PM*