

weizenbock

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **17**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- 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 | Briess - Pale Ale Malt | 2.5 kg (53.2%) | 80 % | 7 |
| Grain | Pszeniczny | 1.7 kg (36.2%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.3 kg (6.4%) | 75 % | 30 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.1%) | 70 % | 299 |
| Grain | Strzegom Barwiący | 0.1 kg (2.1%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | lunga | 15 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1500 ml | Fermentum Mobile |