

# Weizenbock

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **9**
- SRM **6.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2 kg (52.6%)   | 85 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (39.5%) | 79 %  | 16  |
| Grain | Weyermann - Carapils       | 0.3 kg (7.9%)  | 78 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 10 g   | 20 min | 10 %       |

## Yeasts

| Name                   | Type  | Form   | Amount  | Laboratory       |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- zacieranie:  
40 min 64 stopnie  
40 min 72 stopnie  
*Dec 23, 2019, 11:49 PM*