

# Weizenbock

- Gravity **18.4 BLG**
- ABV ---
- IBU **28**
- SRM **25**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (29.4%)	85 %	8
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Strzegom Monachijski typ II	3 kg (44.1%)	79 %	22
Grain	Special B Malt	0.5 kg (7.4%)	65.2 %	315
Grain	Carahell	0.3 kg (4.4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %
Boil	Galena	5 g	60 min	12 %

## Yeasts

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