

# Weizenbock na ligę

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **18.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (47.1%)	80 %	4
Grain	Monachijski	1 kg (23.5%)	80 %	16
Grain	Pilzneński	1 kg (23.5%)	81 %	4
Grain	Karmelowy Viking Malt	0.25 kg (5.9%)	78 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	9.1 %
Boil	Marynka	20 g	15 min	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	200 g	Mash	1 min