

# Żytniio pszeniczny bock

- Gravity **13.3 BLG**
- ABV ---
- IBU **36**
- SRM **37.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Żytni                      | 1.6 kg (27.6%) | 85 %  | 8    |
| Grain | Strzegom Pszeniczny        | 1 kg (17.2%)   | 81 %  | 4    |
| Grain | Strzegom Pale Ale          | 1.7 kg (29.3%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I | 1 kg (17.2%)   | 79 %  | 20   |
| Grain | Strzegom pszenica prażona  | 0.5 kg (8.6%)  | 70 %  | 1000 |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Chinook | 15 g   | 60 min   | 12.8 %     |
| Boil    | Sybilla | 15 g   | 60 min   | 5.9 %      |
| Boil    | Chinook | 10 g   | 15 min   | 12.8 %     |
| Boil    | Sybilla | 10 g   | 15 min   | 5.9 %      |
| Dry Hop | Sybilla | 10 g   | 5 day(s) | 5.9 %      |
| Dry Hop | Chinook | 10 g   | 5 day(s) | 12.8 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | ---        |