

## Wb 06 palone

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **35**
- SRM **32.2**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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	Weyermann pszeniczny jasny	2 kg (42.6%)	80 %	6
Grain	Pilzneński	1 kg (21.3%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (21.3%)	79 %	22
Grain	Strzegom pszenica prażona	0.7 kg (14.9%)	70 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	hallertauer taurus	30 g	10 min	20 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wb 06	Wheat	Dry	11 g	---