

# weizenbock

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **27**
- SRM **17**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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	Briess - Pale Ale Malt	2.5 kg (53.2%)	80 %	7
Grain	Pszeniczny	1.7 kg (36.2%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (6.4%)	75 %	30
Grain	Strzegom Karmel 300	0.1 kg (2.1%)	70 %	299
Grain	Strzegom Barwiący	0.1 kg (2.1%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	15 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	1500 ml	Fermentum Mobile