

# WeizenBock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **27**
- SRM **23.6**
- 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 **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (54.8%)	85 %	4
Grain	Pilzneński	1.5 kg (20.5%)	81 %	4
Grain	Strzegom Monachijski typ II	1 kg (13.7%)	79 %	22
Grain	Special B Malt	0.5 kg (6.8%)	65.2 %	315
Grain	Strzegom Karmel 600	0.2 kg (2.7%)	68 %	601
Grain	Czekoladowy	0.1 kg (1.4%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Marynka	15 g	30 min	10 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile