

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 | --- |