

# Bezenność

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **16**
- SRM **14.2**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **39.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **38.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński Weyermann        | 1.75 kg (18%)  | 81 %  | 4    |
| Grain | Monachijski Weyermann Typ I | 1.5 kg (15.5%) | 80 %  | 16   |
| Grain | Weyermann pszeniczny jasny  | 5.5 kg (56.7%) | 80 %  | 6    |
| Grain | Carahell Weyermann          | 0.75 kg (7.7%) | 77 %  | 26   |
| Grain | Carafa III Weyermann        | 0.2 kg (2.1%)  | 70 %  | 1034 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 38 g   | 60 min | 7.1 %      |

## Yeasts

| Name                               | Type | Form   | Amount | Laboratory  |
|------------------------------------|------|--------|--------|-------------|
| Wyeast - Weihenstephan Weizen 3068 | Ale  | Liquid | 200 ml | Wyeast Labs |

## Notes

- Zacieranie:  
25L wody o temp. 46C wsypujemy tylko słody pszeniczne.  
44C - 20'  
52C - 15'  
62C - 45' z całą resztą sodów  
72C - 30'  
78C - 5'  
*Oct 26, 2017, 11:25 AM*
- Wysładanie z użyciem 21L wody  
Wyszło 40L brzezki o gęstości 15,1 Blg  
*Oct 26, 2017, 11:25 AM*
- gotowanie 60 minut  
brzezka nastawna 36L 16,4 Blg  
*Oct 26, 2017, 11:25 AM*