

# chujcjenbok

---

- Gravity **20 BLG**
- ABV ---
- IBU **16**
- SRM **5.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (59.5%)	82 %	4
Grain	Strzegom Pilzneński	1.5 kg (35.7%)	83 %	4
Grain	karmel	0.2 kg (4.8%)	76 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	3.5 %