

Frauendorf

- Gravity **13.8 BLG**
- ABV ---
- IBU **15**
- SRM **9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (47.2%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (47.2%) | 79 % | 22 |
| Grain | Biscuit Malt | 0.3 kg (5.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Sybilla | 15 g | 60 min | 3.5 % |
| Boil | Sybilla | 25 g | 10 min | 3.5 % |
| Boil | Lublin (Lubelski) | 10 g | 45 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|----------|
| Spice | owoce jałowca | 10 g | Boil | 10 min |
| Spice | imbir świeży | 20 g | Secondary | 5 day(s) |
| Spice | rozmaryn | 20 g | Boil | 10 min |