

## Podkręcony waizenbock

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU ---
- SRM **23.7**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **99 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (55.6%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (37%)	79 %	22
Grain	Melanoiden Malt	0.1 kg (1.9%)	80 %	39
Grain	Fawcett - Pale Chocolate	0.3 kg (5.6%)	71 %	600