

# Sassnitz

- Gravity **18 BLG**
- ABV ---
- IBU **20**
- SRM **17.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.4 kg (20.7%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.8%)	79 %	10
Grain	Strzegom Karmel 150	0.45 kg (6.7%)	75 %	150
Grain	Strzegom Karmel 300	0.15 kg (2.2%)	70 %	299
Grain	Pszeniczny	2.75 kg (40.7%)	85 %	4
Grain	Strzegom Monachijski typ I	1 kg (14.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	20 g	Mangrove Jack's