

Weizen-roggen-maibock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **6.5**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Pilzneński | 3 kg (37.5%) | 81 % | 4 |
| Grain | Monachijski | 0.5 kg (6.3%) | 80 % | 16 |
| Grain | Żytni | 1 kg (12.5%) | 85 % | 8 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (6.3%) | 81 % | 53 |
| Grain | Pszeniczny | 3 kg (37.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 14.2 % |
| Boil | Hallertau Spalt Select | 50 g | 5 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |