

# Weizen Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **19**
- SRM **25.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (40.7%)	80 %	4
Grain	Płatki pszeniczne	0.75 kg (25.4%)	85 %	3
Grain	Słód pszeniczny Bestmalz	0.75 kg (25.4%)	82 %	5
Grain	Carafa II	0.2 kg (6.8%)	70 %	812
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (1.7%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Dry	20 g	Fermentum Mobile

## Notes

- Ziola prowansalskie + owoc?  
*Jul 3, 2019, 12:52 PM*