

Weizenbock /Kozłak Pszeniczny

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **23**
- SRM **6.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 5 kg (55.6%) | 82 % | 5 |
| Grain | Monachijski | 2 kg (22.2%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 2 kg (22.2%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 50 g | 15 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 50 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------|--------|--------|------------------|
| Fermentum Mobile FM41 | Wheat | Liquid | 500 ml | Fermentum Mobile |