

## Weizenbock v2

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **11.9**
- Style **Weizenbock**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **23.5 liter(s)**

### Fermentables

| Type    | Name                        | Amount         | Yield  | EBC |
|---------|-----------------------------|----------------|--------|-----|
| Grain   | Pszeniczny                  | 3 kg (48.5%)   | 85 %   | 4   |
| Grain   | Viking Pale Ale malt        | 1 kg (16.2%)   | 80 %   | 5   |
| Grain   | Strzegom Monachijski typ I  | 0.7 kg (11.3%) | 79 %   | 14  |
| Grain   | Strzegom Monachijski typ II | 0.7 kg (11.3%) | 79 %   | 25  |
| Grain   | Special B Malt              | 0.2 kg (3.2%)  | 65.2 % | 315 |
| Grain   | Weyermann - Carared         | 0.25 kg (4%)   | 75 %   | 45  |
| Grain   | Jęczmień palony             | 0.03 kg (0.5%) | 55 %   | 985 |
| Adjunct | Pszenica niesłodowana       | 0.3 kg (4.9%)  | 75 %   | 3   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 40 g   | 60 min | 5.5 %      |
| Boil    | Hallertau | 10 g   | 15 min | 5.5 %      |

### Yeasts

| Name                   | Type  | Form   | Amount | Laboratory       |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 150 ml | Fermentum Mobile |