

# Frauendorf

- Gravity **13.8 BLG**
- ABV ---
- IBU **15**
- SRM **9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (47.2%)	79 %	22
Grain	Biscuit Malt	0.3 kg (5.7%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	3.5 %
Boil	Sybilla	25 g	10 min	3.5 %
Boil	Lublin (Lubelski)	10 g	45 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	owoce jałowca	10 g	Boil	10 min
Spice	imbir świeży	20 g	Secondary	5 day(s)
Spice	rozmaryn	20 g	Boil	10 min