

# Przekoziół

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **29**
- SRM **31.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (34.2%)	83 %	5
Grain	Monachijski	1 kg (17.1%)	80 %	16
Grain	Pilzneński	1 kg (17.1%)	81 %	4
Grain	Weyermann Specjal W	0.7 kg (12%)	68 %	300
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.5%)	81 %	53
Grain	Caraaroma	0.5 kg (8.5%)	78 %	400
Grain	Płatki pszeniczne	0.15 kg (2.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	50 min	11.2 %
Aroma (end of boil)	Magnat	10 g	10 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-06	Wheat	Dry	11 g	---