

# Weizen-roggen-maibock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **35**
- SRM **6.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (37.5%)	81 %	4
Grain	Monachijski	0.5 kg (6.3%)	80 %	16
Grain	Żytni	1 kg (12.5%)	85 %	8
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.3%)	81 %	53
Grain	Pszeniczny	3 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	14.2 %
Boil	Hallertau Spalt Select	50 g	5 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile