

# Weizenbock Polskie Chmiele

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **23**
- SRM **14.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Jasny	1.7 kg (50%)	80 %	35
Liquid Extract	Gozdawa Pszeniczny	1.7 kg (50%)	80 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11 %
Boil	Lublin (Lubelski)	8 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	6 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Breferm TOP	Ale	Slant	200 ml	Brewferm
Gęstwa po 3 fermentacjach				

## Notes

- Brzeczka o temp 28C zadana drożdżami, po 10 h od zadania burzliwie fermentuje.  
*Dec 21, 2017, 11:10 AM*