

## #41 Weizen Stout 2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **25.6**

### Batch size

- Expected quantity of finished beer **22.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.9 kg (17%)	79 %	6
Grain	Strzegom Pszeniczny	2.8 kg (52.8%)	81 %	6
Grain	Strzegom Monachijski typ II	1.13 kg (21.3%)	79 %	22
Grain	Jęczmień palony	0.28 kg (5.3%)	55 %	985
Grain	Carafa III	0.19 kg (3.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Marynka	6 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP380 - Hefeweizen IV Ale Yeast	Wheat	Liquid	40 ml	White Labs
Mangrove Jack's M20 Bavarian Wheat	Wheat	Slant	100 ml	Mangrove Jack's

### Notes

- Fermentacja WB06 od 25 II  
3-4 dni w ~17-18C  
Przeniesione do 20C  
*Mar 4, 2019, 7:35 PM*