

#56 Weizenbock

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **40**
- SRM **20.2**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Weyermann - Dark Wheat Malt | 2 kg (22.7%) | 85 % | 14 |
| Grain | Pszeniczny | 2.5 kg (28.4%) | 85 % | 4 |
| Grain | Viking Munich Malt | 2 kg (22.7%) | 78 % | 18 |
| Grain | Viking Pilsner malt | 1 kg (11.4%) | 82 % | 4 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (11.4%) | 80 % | 3 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (3.4%) | 74 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 1000 ml | Fermentum Mobile |