

# BROWNWEIZENBOCK

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **24.3**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny monachijski	3 kg (39%)	85 %	15
Grain	Strzegom Wiedeński	3 kg (39%)	79 %	10
Grain	Pszeniczny podpiekany	0.2 kg (2.6%)	85 %	30
Grain	Brown Malt (British Chocolate)	1 kg (13%)	70 %	128
Grain	Caramel/Crystal Malt	0.3 kg (3.9%)	75 %	150
Grain	Carafa III	0.2 kg (2.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	35 g	60 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	300 ml	Fermentum Mobile