

# PszeBok

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- Gravity **20 BLG**
- ABV **8.8 %**
- IBU ---
- SRM **16.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pszeniczny                       | 3.5 kg (58.5%) | 85 %  | 4    |
| Grain | Strzegom Monachijski typ II      | 2 kg (33.4%)   | 79 %  | 22   |
| Grain | Melanoiden Malt                  | 0.2 kg (3.3%)  | 80 %  | 39   |
| Grain | Weyermann Caramunich 3           | 0.2 kg (3.3%)  | 76 %  | 150  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.08 kg (1.3%) | 73 %  | 1001 |