

# Schops

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **13.8**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt Dark	2 kg (33.3%)	82 %	18
Grain	BESTMALZ - Best Wheat Malt	2 kg (33.3%)	82 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (25%)	79 %	22
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	290
Grain	Weyermann - Carapils	0.12 kg (2%)	78 %	4
Grain	Melanoiden Malt	0.12 kg (2%)	80 %	39
Grain	Weyermann - Chocolate Rye	0.06 kg (1%)	20 %	650

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	11 g	Mangrove Jack's

## Notes

- Na 60 minut dodano 0,8l zakwaszonej wcześniej osobno brzezki o Blg 20° (ekstrakt słodowy Pale Ale).

90 minut gotowania.  
Jan 14, 2023, 10:09 PM