

# Weizenbock

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **22.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 1.1 kg (15.5%) | 81 %  | 4   |
| Grain | Monachijski              | 1.1 kg (15.5%) | 80 %  | 16  |
| Grain | Special B Castle         | 1 kg (14.1%)   | 70 %  | 350 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (7%)    | 75 %  | 150 |
| Grain | Carabelge                | 0.5 kg (7%)    | 80 %  | 30  |
| Grain | Pszeniczny               | 2.9 kg (40.8%) | 85 %  | 4   |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 200 ml | Fermentum Mobile |

## Notes

- Zamiast 1,5 kg special B, jest 1kg Special X i 0,5 kg special B.  
*Oct 28, 2017, 12:10 PM*