

# Weizenbock

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **9**
- SRM **6.6**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (52.6%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (39.5%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	20 min	10 %

## Yeasts

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

## Notes

- zacieranie:  
40 min 64 stopnie  
40 min 72 stopnie  
*Dec 23, 2019, 11:49 PM*